



CHÂTEAU  
GRAND  
BOISE

## CHATEAU GRAND BOISE SAINTE VICTOIRE ROSÉ

BLEND:	Sainte Victoire
COLOUR:	Rosé
APPELLATION:	AOC Cotes de Provence Sainte Victoire
VARIETIES:	Syrah and Grenache from old vines
FERMENTATION:	Stainless steel vat
AGING:	Stainless steel vat No malolactic fermentation
BOTTLE:	Bordelaise 75 cl

### CULTURE

The wine is made from vines which are being converted to organic farming, under the control of the organic label "Qualité France". Within the perspective of the most natural cultivation possible and respecting nature, no synthetic chemical is used.

### VINIFICATION

This prestigious AOC is recognised by the INAO as being an exceptional terroir and created with unique savoir-faire. This rosé is made using the "saignée" (bled from the vats) method and the juice is transferred to vats to continue fermentation which takes place between 13°C and 14°C (55 to 57°F). After this stage the wine is fined, racked and filtered before being bottled.

### TASTING NOTES

A robe with glints of violet. Good freshness and with plenty of breadth in the mouth, with subtle scents of red fruit.

To drink chilled between 8°C and 10°C (46 to 50°F), as an aperitif or at table, perfect with Mediterranean style cooking. It will transform your parties.

### PRESS COMMENTS

- ★ Guide Hubert : 4½-star (2011 vintage)
- ★ Guide Bettane & Desseauve 2011 : 15 /20  
"Plenty of length and an astounding finish..." (2009 vintage)
- ★ Guide Gilbert & Gaillard 2010: Editor's Choice  
"Delicate nose, fresh mouth, very approachable..." (2008 vintage)
- ★ Mondial du Rosé Competition: Gold medal (2010 vintage)
- ★ Competition of Provence Wines: Gold medal (2010 vintage)

Packing:	Carton of 6 bottles
Palletisations in Europe:	480 bottles
Delivery:	tax paid

