



2014

SÉLECTION DES DEMOISELLES

## PETITE CUVÉE MADAME

CRÉE ET ASSEMBLÉ PAR ROSELINE DIFFUSION, LES ARCS

FRANCE

## PETITE CUVÉE MADAME

### Information

Vintage:	2015
Origin:	Provence, IGP Vin de Pays du Var, France
Grape composition:	Cinsault, 40%, Grenache 30%, Merlot 30%
Bottle size:	750 ml
Closure:	Synthetic cork
Alc. vol:	13,5% vol.
Residual sugar:	<3 g/l.
Producer:	Chateau Sainte Roseline

### About the wine

Tasting notes:	Light salmon coloured with aromas of English sweets that evolves on the palate with fine touches of red berries, white stone fruits and grapefruit as a perfect finish.
Food pairing:	As an aperitif or together with grilled seafood and crispy salads.
Ideal serving temperature:	10 – 12°C
Vinification:	The grapes are gently pressed with pneumatic presses, to avoid extraction of tannins. In order to obtain a clear grape juice, it's racked before fermentation starts. The temperature is controlled and maintained at 18 °C throughout the fermentation, which lasts from 10 to 14 days. All steps are done under nitrogen atmosphere to avoid oxidation and preserve the quality of the wine.

