

LAROCHE ROSÉ PAYS D'OC 2022

A lively and gourmand rosé.



VINEYARD

The Orb Valley, in which Mas la Chevalière is located, has various landscapes coming one after another, and they have been all shaped and cultivated for centuries. Vine has been paramount since Antiquity and the well-designed plots; Mas la Chevalière has developed long-standing partnerships with growers and works with them all year long.

TYPE OF SOIL

Clay and limestone.

VINIFICATION

Grapes are harvested at night and kept at cool temperatures to preserve aromas. Gentle whole bunch pressing in a pneumatic press followed by cold settling at a cool temperature. 10 - 12 days of fermentation at 12°C - 17°C in stainless steel tanks.

AGEING

Ageing during 5 months on average in stainless steel vats.

VINTAGE REPORT

The 2022 vintage was marked by early frosts in early April but with limited impact. The summer was very hot and dry, interspersed with a few welcome rains at the good physiological stages of the vine. The harvest began on August 25 in accordance with the estimates given by the flower, thus making it possible to preserve the minerality in the wines. Our vineyard shows great abilities to resist the various water stresses thanks to the control and adaptation of cultural practices. The first juices were balanced precisely (the skins of the grapes being very thick this year, reaction of the plant to the climatic conditions), we favored the heart of the press for our wines so that they keep all their brilliance. 2022 is a generous vintage in quantity and quality.

TASTING

A blend of 60% Grenache, 25% Syrah, and 15% Cinsault. The Grenache brings aromas of wild red berries and grapefruit. The Syrah gives liveliness and vivacity, as well as a beautiful spicy structure. And the Cinsault, recently added to our blend, completes the aromatic palette with floral notes, ensuring a nice complexity to this wine. Fruity, Gourmand, 100% Pleasure rosé!

FOOD PAIRINGS

Enjoy it as an aperitif or with seafood, chargrilled chicken, tomato based dishes, and goat cheese.

SERVICE ADVICE

8-10°C



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