

#### Grapes

40% Grenache Noir  
30% Cinsault  
20% Syrah  
10% Rolle

#### Region/Appellation

AOP Côtes de Provence

#### Alcohol by volume

13.00%

#### Residual Sugar

less than 0.25 g/l

#### pH

3.23

#### Total Acidity

4.91 g/l

#### Tasting Guide



#### Tasting note printed

22/07/2024

# Côtes de Provence Orsuro Grand Ferrage Rosé 2021 6x75cl

## Winemaker Notes

This Provence Rose has complex aromas of peach, citrus and exotic fruit. On the palate flavours of citrus, grapefruit and white-fleshed fruit, showing a subtle character and underpinned by a fine, acidity which adds structure.

## Vineyard

Located at the foot of Sainte-Victoire and Aurelien mountains in the commune of Pourcieux, the parcels have a wide array of exposures and terroirs creating complex wines.

## Winemaking

Harvesting is carried out at night, Machine to keep the grapes as fresh as possible. Short, cold maceration on the skin, followed by direct pressing. The grapes are protected against oxygen during this process to preserve the aromatic precursors. Low temperature alcoholic fermentation.

## Vintage

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

## Food match

Grilled and Roasted White Meats

Enjoy as an aperitif or with a barbecue

