



CHÂTEAU ROMASSAN

ROSÉ 2023

AOC BANDOL

VINTAGE

The 2023 harvest took place in three phases. During the dormant season, between October and March, there was not enough water to replenish the vines. The arrival of heavy rains in May and June was a gift from nature as the vineyards were flowering. July brought a sharp rise in temperatures, before a brief period of cool weather in early August. This brief respite was then followed by an unprecedented heatwave for this time of year.

On August 16th, the teams were ready and waiting to start harvesting in the vineyards of Château de Selle and Clos Mireille. The harvest had to be carried out quickly and well to preserve the freshness of the grapes.

The 2023 harvest was completed on September 28th at Château Romassan.

TASTING NOTES

The wine reveals a beautiful peach hue, reminiscent of rose gold.

The nose is enveloping with aromas of candied citrus, evolving towards lemon verbena leaves.

On the palate, the wine is clean and reveals notes of red fruits-strawberries and raspberries. The mid-palate is tight, fresh and very harmonious.

The wine is delicious, right up to the finely balanced finish, perfumed with a hint of pomelo.



TERROIR

The 90 hectares of vineyards are split between the AOC's eight communes and planted on marl and limestone soils that are particularly well suited to Mourvèdre. They are composed of two main climates.

The grapes grown in the valley offer fresh, crunchy juice whereas those grown at higher altitudes on the terraced hillsides produce wines with more body and structure.

GRAPES VARIETIES

50% MOURVÈDRE
30% CINSAULT
20% GRENACHE

"An enveloping, fresh and very harmonious rosé"