



# CHÂTEAU DE SELLE

## ROSÉ 2024

AOC CÔTES DE PROVENCE

### VINTAGE

Spring was mild and rainy but was not excessively wet followed by a hot dry summer with cool nights.

Gradual and even ripening, resulted in healthy, well-balanced grapes with aromatic finesse and good acidity, providing us with greater elegance and ageing potential in our wines.

### TASTING NOTES

Brilliant and luminous pale pink sand.

A complex and elegant nose, marked by notes of white peach with a beautiful aromatic depth.

A well-balanced palate with roundness and freshness. The soft attack gradually gains in intensity and reveals a mosaic of summer fruits and a fine minerality.

The finish is saline and zesty and persistent.

“elegant nose, fresh and mineral palate  
with a saline and zesty finish”



### TERROIR

Hidden away in a forest of pine trees, the estate enjoys breathtaking views of the surrounding countryside and vineyards. It has 84 hectares of vineyards planted on soil composed of gypsum, red clay, gravel and stones.

### GRAPES VARIETIES

55% GRENACHE  
30% CINSULT  
12% MOURVÈDRE  
3% SYRAH



#### INGREDIENTS/NUTRITION

E (100ml): 324 kJ - 77 Kcal  
Alcohol content: 13,5% vol.