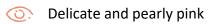


CHÂTEAU BEL ESPRIT ROSÉ 2024

Château Bel Esprit cuvée is a harmonious composition of aromas and citrus notes. With its finesse and freshness, it allows one to fully discover the style of the House's wines.

TASTING NOTES



A soft bouquet of fruits with aromas of citrus, white peach and greenage plum.

On the palate, Bel Esprit Rosé 2023 perectly embodies the style of the House. The wine reflects a beautiful freshness, finesse and a well established structure. It ends on a spicy note.

Ideal for an aperitif or a barbecue, it pairs well with cuisine from the South and aslo complements Thai food, such as grilled prawns with coconut milk and Thai basil.

Ideally enjoyed between $8\,\mathrm{and}\ 10^{\circ}\mathrm{C}.$

INFORMATION

HARVEST: Septembre 2024

DEGREE: 13 % vol

CÔTES DE PROVENCE

APPELLATION D'ORIGINE PROTEGEE

VINIFICATION

GRAPE VARIETIES: Grenache, Cinsault, Vermentino (known as Rolle in France)

VINIFICATION: Cold maceration before pressing. Thermo-regulated vinification. Aged in vats on fine lees. Fining and filtration before bottling.



"Bright and pale rosé colour. The wine is bright and pale rosé in colour. It displays a youthful and pure nose with notes of citrus and freshly crushed berries, and wine displays a youthful and pure nose with notes of citrus and freshly crushed berries with some notes of dried spices. Light palate with a crisp backbone, discreet young fruit notes, fresh red currant and pink grape flavours leading to a rather long and warm finish."

Andreas Larsson 09/02/2025

