






CHÂTEAU BEL ESPRIT ROSÉ 2025

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

-  Delicate and pearly pink
-  A soft bouquet of fruits with aromas of citrus, white peach and greenage plum.
-  On the palate, Bel Esprit Rosé 2024 perfectly 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 also complements Thai food, such as grilled prawns with coconut milk and Thai basil.
-  Ideally enjoyed between 8 and 10°C.



“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*

INFORMATION

HARVEST : September 2025

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.