

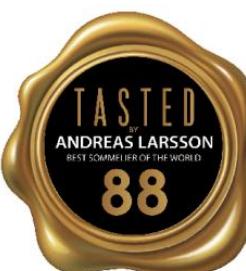


CHÂTEAU BEL ESPRIT ROSÉ 2025

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.



INFORMATION

HARVEST : September 2025

DEGREE : 13 % vol

CÔTES DE PROVENCE

APPELATION 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