

Château de l'Aumérade Cru Classé  
*Pierrefeu du Var*

*Cuvée Marie-Christine Rosé*



**APPELLATION:** Côtes de Provence AOP Cru Classé  
Bottled at the castle

**GRAPE VARIETIES:** 40% Grenache, 30% Cinsault, 30% Syrah

**VINTAGE:** 2014                      **DEGREE:** 13 % Vol.

**TERROIR:** The estate jewel: 740 acres including 200 acres of Cru Classé land in Côtes-de-Provence's 'Golden Triangle', on a vast plain with a spicy and mineral clay-limestone terroir.

**VINIFICATION:**

The grapes are harvested mechanically day and night and passed through a tubular exchanger at 15°C before cold maceration. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 17-22°C in an air-conditioned cellar, to preserve each variety's flavours and quality as far as possible. After racking, blending takes place at the end of the year, and then the wine is stabilised and filtered, ready for bottling.

**HISTORY:**

This « cuvée » which is a classic of the castle was created in the 50's for the occasion of the presentation of our famous special bottle Marie-Christine having been inspired from the Gallé Crystal method and which bore the given name of Marie-Christine Fabre-Grimaldi, born that year. Present throughout the world it represents Provencal elegance and the reputed family.

**TASTING:**

Wine with a pale pink tint. The fresh nose is composed of citrus aromas (such as orange).

The attack is fleshy and charming. Fit for gourmets, this spicy rosé is exceptionally long on the palate and is savoured the world over. It is a good companion for finecuisines from around the world.

Tasting: 12/13°C.

**PRESENTATION:**

The wine is presented in our special Marie-Christine bottle created out of Emile Gallé frosted glass.

75 cl bottle: palet of 480 bottles - 80 boxes of 6 bottles.

37.5 cl bottle: palet of 660 bottles - 55 boxes of 12 bottles.

150 cl bottle: palet of 240 bottles - 60 boxes of 6 bottles.

300 cl bottle: palet of 104 bottles - 104 boxes of 1 bottle.

**AWARDS:**

This renowned "cuvée" of Provence has received, since its creation, more than 50 gold and silver medals in several national competitions.  
October 2013: 89/100 by [www.eRobertParker.com](http://www.eRobertParker.com).

