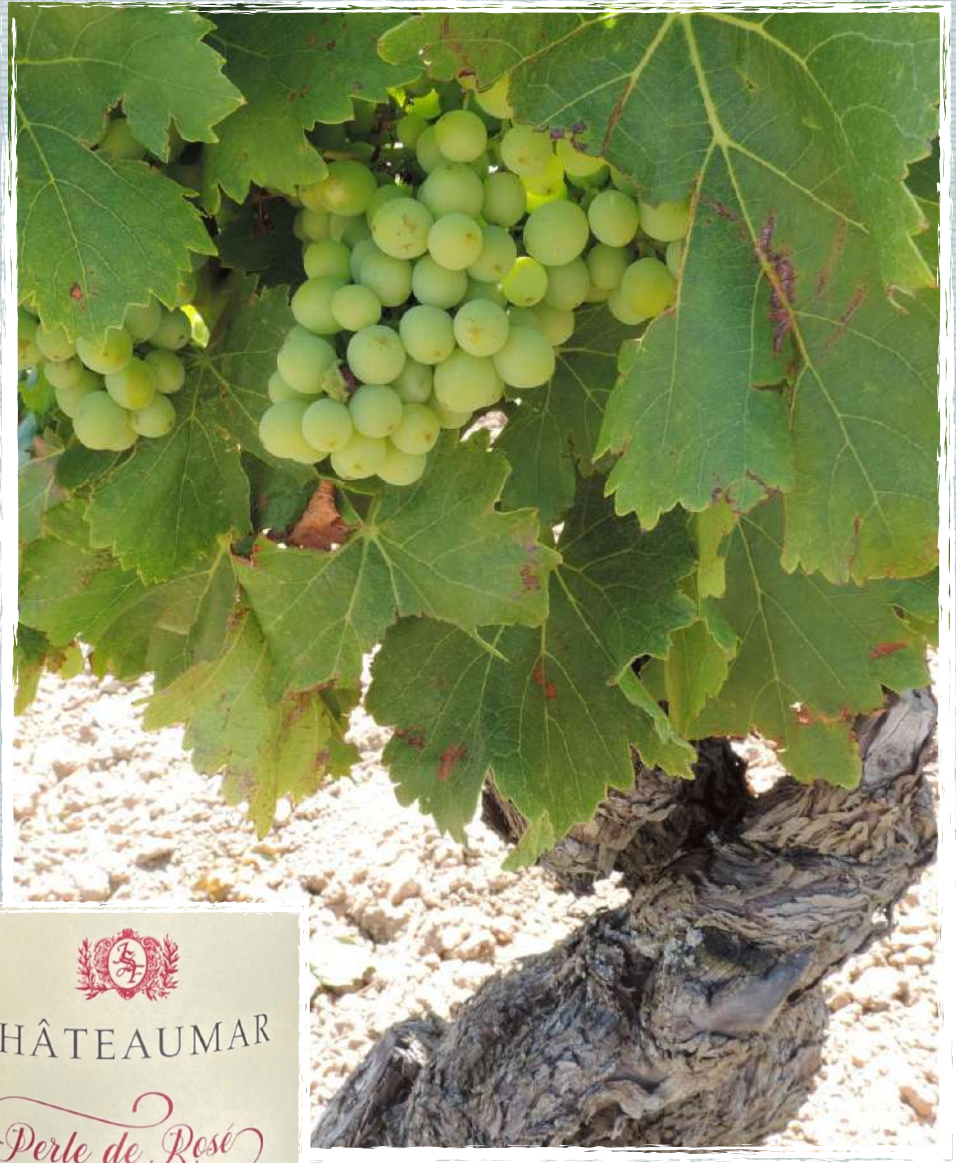




JP-Bourgeois



DOMAINE DE CHÂTEAUMAR

DOMAINE DE CHÂTEAUMAR PERLE DE ROSÉ

Blend: 90% Grenache, 10% Mourvèdre

Terroir: 30+ year old vines located just North of Chateauneuf-du-Pape. Stony, clayish-limestone soils.

Elevation: 350 feet

Farming: Sustainable farming

Aging: 6 months in stainless steel tanks

Bottled: At the estate

Tasting notes

This wine's intense pink rose petal color is slightly darker and more robust than the rosés of nearby Provence, which is indicative of the wine itself. A nose of macerated strawberries, raspberries, and peaches, with a faint earthy and peppery base, comes together with a fresh clay minerality on the soft, round, and slightly weighty palate.

Well-integrated ripe cherry skin acidity is key in retaining this sturdy rosé's balance and freshness, making it a fine companion for richer foods like grilled lamb loin chops, burgers, spicy sausages, fresh tomato sauced pastas, and mezze platters.



<https://jp-bourgeois.com>

