





DOMAINE DE CHÂTEAUMAR

DOMAINE DE CHÂTEAUMAR PERLE DE ROSÉ

Blend: 80% Grenache, 20% 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