

2024 Perle de Rosé

Domaine de Châteaumar | Côtes du Rhône



serving temp
57°F

Perle de Rosé embodies the easy elegance of the southern Rhône. Pale rose-petal in color, lifted with aromas of fresh-picked berries and stone fruit, and finished with a vibrant freshness that lingers. Crafted by the Souret family with the same care that has guided their domaine for four generations, it is a wine that brings together tradition, sunshine, and the joy of convivial moments.

THE VINTAGE

2024 unfolded without climatic hazards or pest pressures, giving the vines a steady, healthy growing season. The result was a harvest of perfectly balanced grapes, delivering both ripe fruit expression and freshness in the glass.

TERROIR

Set near Chateauneuf-du-Pape under the Mediterranean sun, the vineyards grow on clay-limestone soils with sandstone. This terroir imparts both body and finesse: limestone contributes energy and minerality, while sandstone enhances fruit character. With south-facing exposures and mature vines aged 15–25 years, the fruit achieves depth and aromatic intensity.

WINEMAKING

Harvested at optimal ripeness on August 27, the grapes were given a 24-hour cold soak to capture delicate color and aromatics. Fermentation lasted 12 days in stainless steel and concrete at 18°C. Malolactic fermentation was blocked to preserve crispness. The wine aged for two months in a combination of concrete and stainless steel, followed by six months in bottle before release, ensuring balance and freshness.

TASTING NOTES

A delicate rose-petal hue. Aromas of red and yellow fruits with subtle floral accents. The palate is full-bodied with a gentle sweetness that is lifted by a refreshing, clean finish.

FOOD PAIRING

Perfect as an apéritif and versatile at the table. Pair with fresh salads, grilled vegetables, or summer dishes from Provence.

varietals

80% Grenache, 20% Mourvèdre

farming

HVE level 3

alcohol

13%

residual sugar

0.36 g/L

pH

3.5 g/L

acidity

3.4 g/L

SO₂

25 mg/L

fermentation

Cold soak; stainless steel & concrete, 12 days at 64.4°F

aging

2 months in concrete & stainless steel; 6 months bottle

