

le rosé de MARQUIS

*Côtes de Provence Fréjus



Vintage 2023

Located in the heart of the Esterel massif a stone's throw from Fréjus, the vineyard makes its way into the pine forest and finds its character between the footprint of volcanic rocks and the influence of the Mediterranean basin. With its environmental commitment through ever more natural cultural practices, getaway in Provence of Chateau Marquis de Terme naturally turned to the signature of a pink certified Organic.

The eastern end of the Côtes de Provence appellation is characterized by a specific geology and climate. Its terroir but also its inscription in history established the basis for the recognition in 2005 of the complementary geographical denomination Fréjus.

	Terroir	The Esterel massif is an ancient volcano of 250 millions years that was formed at the time of the dislocation of the Pangee. It is indeed in the geological era of the Permian that the phenomena of distensions create an intense volcanic activity in the region which sees the formation of a great diversity of lavas. The rhyolite of red color but also the blue esterel-lite or basalt or dolerite. Collapses and erosion have thus generated poor soils, with a sandy-silty or sandy-clay texture.
	Blend	54% grenache, 24 % tibouren et 22 % mourvèdre
	Harvest	They began on August 22, 2023 with the first tibourens and ended on September 25, 2023 by the last mourvèdres.
	Vinification	Direct pressing of the grapes after a harvest only at the coolest hours of the morning to preserve the fruit and a pale color. Pre-fermentation cold housing of one week followed by fermentation at controlled temperature (18-20 °). Bree-ding on fine lees for 3 months.
LE ROSÉ DE MARQUIS cotes de province prédus 2023	Weather conditions	A third consecutive year of intense drought, and more than ever the benefits of organic farming, which preserves organic matter and good soil porosity, enabled us to get through this period. The last few weeks of August were particularly difficult, with very high temperatures coupled with a fairly violent wind, which led us to bring forward the harvest by a few days, starting on August 20, in order to preserve acidity.
	Tasting	Pale pink color, bright and elegant. Very aromatic, expressive and complex nose with aromas of peach, apricot, rose and spicy and cedar notes. Beautiful lively and refreshing attack where we find these notes of apricot. A very balanced wine with a beautiful roundness and a floral length. A very elegant mid-sized rosé that will accompany many dishes.

Tasting comments : :