

MARQUIS[✕] DE TERME

LE ROSÉ DE MARQUIS

* Côtes de Provence
Fréjus



Vintage 2022

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

49% grenache, 36% tibouren, 15% mourvèdre

Harvest

They began on August 23, 2022 with the first tibourens and ended on September 18, 2022 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 °). Breeding on fine lees for 3 months.

Weather conditions

2022 has a record drought with less than 300 mm of rain. However, the vines resisted very well to this lack of water, facilitated by the absence of mistral wind which often increases the hydric stress very strongly. In order to avoid an excessive concentration of sugar, the harvest started very early on August 23 and continued quite rapidly and without interruption until September 18. In the same dynamic, the fermentations were fast even at low temperature presenting a very aromatic vintage.

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 :

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