



CHÂTEAU LA MOUTTE Rosé

AOP CÔTES DE PROVENCE - VINTAGE 2023

A wine faithful to its terroir. A lacy, airy wine with delicate saline notes and elegant strength. The Château La Moutte cuvée offers a festival of olfactory notes and unequalled flavours, expression of a unique terroir.

TERROIR

The vineyards are located in close proximity to a natural area of exceptional biological and landscape quality. The eastern gneiss unit constitutes the Saint-Tropez massif with a mixture of gneiss and granitic arenas.

The Château, which slopes gently down to the sea, was the property of the last head of government of Napoleon III, Emile Ollivier, who was married to the daughter of Franz Liszt.

GRAPES VARIETIES

60% Grenache, 15% Tibouren, 15% Cinsault, 10% Syrah

ALCOHOL

13 %

2023 VINTAGE & HARVEST

After a mild winter, flowering took place in good conditions, with beautiful bunches emerging on arrival. Rainfall followed and allowed a good water supply to the vines, good ripening of the grapes, without climatic accident and without the pressure of fungal diseases – mildew. At the end of July and beginning of August, the heatwave began to stress the grapes in the most sensitive plots. The grape maturity checks started at the beginning of August revealed a good concentration – less than 2022 – and a good balance in freshness – organic acids, malic acid.

The harvest began on August 21, a welcome rain on the 28 August allowed the soil and the grapes to cool down. A thick skin, a beautiful expression of the pulp are revealed in quality juices, frank and clean in taste, whose aging on the lees will reveal the aromatic complexity, structure and fleshiness on the palate. The black grapes intended for red wines – Grenache, Syrah, Mourvèdre – were harvested at the end of the harvest period with good phenolic maturity, high extraction of color and tannins, suggesting a strong potential for aging in tuns and oak barrels for the next 24 months.

WINEMAKING

The hand-picked grapes were placed in crates then stored in a cold room at 5°C for 12 to 48 hours for pressing on a plot-by-plot basis, depending on their quality potential.

The crates were then unloaded into pneumatic winepresses via gravity flow using small wagons on suspended rails. The first juices were set aside to obtain the free run juice extracted at very low pressure, which constitutes the core of the Bravade cuvée. The juice was then cold-settled and cold-stabilised at 5°-6°C for 4 to 5 weeks, with permanent stirring thanks to a scraping device at the bottom of the vat. This type of maceration optimises the wine's aromatic complexity by developing aromas precursors.

Alcoholic fermentation was slow, lasting 3 to 4 weeks between 14° and 20°C

WINE AGEING

The wines were then aged on fine lees with regular “ bâtonnage ”. These lees (yeast residues) also release aromas precursors, which bring volume and richness on the palate.

TASTING NOTES

Color : A beautiful light peach pink color with apricot highlights.

Aromas : The nose is mineral with notes of grilled, graphite giving way to aromas of ripe yellow fruits, quince paste, persimmon, jasmine, all nuance and delicacy.

Palate : The mouth is ample, full and silky with supple finish which lingers in a persistent and airy manner.

WINE & FOOD PAIRING

Blue cheeses, spicy dishes (chicken curry with coconut milk), tagine, paella.

TORPEZ – Wines with Love from Saint-Tropez

