

ULTIMUM Rosé

AOP CÔTES DE PROVENCE - MILLÉSIME 2019

« The Unusual Cursor ». A polished and concentrated wine that is pleasing to all the senses. An iconic wine with a high expression. Limited release.

TERROIR

A few gardens of vines in the magnificent landscape with very old, sandy-clay soils, which are not very thick and force the roots to sink deep into the rock, gneiss and granite.

GRAPE VARIETIES

40% Grenache, 25% Mourvèdre, 15% Tibouren, 5% Syrah

ALCOHOL

14 %

2019 VINTAGE & HARVEST

The grapes harvested in mid-September have small berries with thick skins and a viscous, syrupy pulp to produce musts with high aromatic potential. The low juice yields required precision pressing.

The winery's new facilities - no augers, minimal use of pumps, systematic inerting of presses and vats - make it possible to preserve the aromatic potential of the grapes and the must. The hand-picked bunches are placed in 250 kg crates, which are transported to a cold room for a day or two to form homogeneous batches according to the potential of the parcels. These boxes are transferred to rail-driven wagons. The whole grapes are poured by gravity into a pneumatic press, with inerting as soon as they are filled - minimal oxidation and protection of the aromas of the grape skin.

WINEMAKING

The hand-picked grapes were placed in crates, kept whole or partially destemmed, then transferred to vat (patented Ganimède®) for pumping over and rack and return. Cold pre-fermentation maceration at 5°C for 8 to 10 days was followed by alcoholic fermentation and maceration lasting 3 to 4 weeks at 20°-25°C. The must cap was continually broken and soaked with juice thanks to gentle pumping over.

Rack and return was performed without pumps and guided by daily tastings to optimise extraction, taking into account the desired tannin-anthocyanin profile of each grape variety and the potential of the vintage.

WINE AGEING

The wines are then matured on fine lees with regular stirring, using scrapers at the bottom of the vat, in order to nourish the wines. These lees (disaggregated yeasts) release the precursors of aromas, which bring volume and fatness to the mouth.

Aged in oak barrels for over 18 months.

TASTING NOTES

Colour : Nice pink apricot colour with saumonated reflections.

Aromas : The nose reveals surprising aromas of evolution, spices and flavours, cinnamon, ginger, with confit notes, honeydew, jams, scents of old furniture, old cognac.

Palate : The mouth is suave, with aromas of blond tobacco, old alcohol and a generous finish.

