



DOMAINE DE  
**LA CITADELLE**

## **Les Artèmes Rosé**

AOP Luberon

**Grapes:**

60% Mourvèdre, 20% Grenache, 20% Syrah

**Alcohol:**

14.1% by volume

**Vineyard:**

Between 25 and 35 years old, the vines are planted in sandstone and limestone soils, southwest facing at an altitude of 300 meters. Organic farming.

**Winemaking:**

Cold skin maceration for 12 hours, pneumatic press, fermentation at low temperatures. Aged three months in tanks on the lees.

**Tasting Notes:**

Pretty pale pink in color, with red berry, citrus and floral aromas. This wine is dominated by its elegance, generous body and perfectly balanced acidity.

*Made with organic grapes*

**2019: 92 Points and Editors' Choice, Wine Enthusiast**

**About Domaine de la Citadelle:**

An olive tree-lined drive welcomes you to Domaine de la Citadelle, an iconic Provence winery located in Ménerbes, in the southern Rhône Valley. The domaine was established in 1990 by Yves Rousset-Rouard, a celebrated film producer. Fifty hectares on the north face of the Luberon massif are divided into 74 parcels planted with 17 different grape varieties. Domaine de la Citadelle obtained an organic farming certification for the entire vineyard in 2016, and in 2019 obtained HVE certification (High Environmental Value) and began biodynamic farming with steps to conversion.

