



DOMAINE DE
LA CITADELLE

Le Châtaignier Rosé

AOP Luberon

Grapes:

50% Grenache, 30% Cinsault, 20% Syrah

Alcohol:

14.1% by volume

Vineyard:

Vines aged 15 to 20 years, planted on sandy marl soil with a northern exposure. Organic farming.

Winemaking:

Direct and pneumatic pressing. Fermentation at low temperatures in stainless steel vats. Aged in stainless steel vats on lees for 4 months.

Tasting Notes:

A classic Provencal rosé, with a pale salmon-pink color and aromatic nose of red fruits, flowers and citrus. On the palate, the wine is fresh and balanced with delicate flavors of strawberry and cherry, and a hint of spice on the finish.

Made with organic grapes

2019: 91 Points, 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.

