

Xavier Flouret™

Nationale 7 2022



WINEMAKER	Marco Bealesio
WINERY	Château des Demoiselles
APPELLATION	Côtes de Provence
COUNTRY	Vallée d'Esclan, France
GRAPE VARIETIES	50% Cinsault, 31% Grenache, 13% Syrah, 6% Carignan

HISTORY

The environmentally friendly Château des Demoiselles, located in the famous Vallée d'Esclans, was once the property of the Grimaldis, the ruling family of Monaco and it is currently under the same ownership as the Cru Classé Sainte Roseline. The oenologist for both Domaines, Mr. Marco Bealesio, followed his passion for wine from Italy to the heart of Provence to reinvent this true « haute couture » rosé.

TERROIR

Located at the heart of Provence and surrounded by a wonderful nature, the domaine grows 185 acres (75 ha) of plots in sustainable agriculture (mechanical weeding, responsible way of treating). The soil is composed of clay and limestone.

AGE OF THE VINES

25 years old for a density of 5,000 vines per ha (or 12,300 vines per acre). Yield: 3.3 to 3.7 tons/ac (45 to 50 hl/ ha).

VITICULTURE & VINIFICATION

Harvest is conducted by night and very early morning, to preserve the freshness of fruits and avoid oxidation, by keeping the smallest temperature difference between the fields and the winery. All the grapes are destemmed, and then sorted, to keep only the best fruits, and nothing more. Full gravity winemaking process: no grapes pumping thanks to a 3-level winery. Short maceration followed by direct pressing method with nitrogen for rosé wines, to avoid oxidation and sublimate fruits taste. Aged in stainless steel tanks.

STYLE

Eye: Very pale pink color.

Nose: The nose expresses elegant notes of red and yellow fruits like peach and melon.

Palate: This mineral and floral character reveals a lively and aromatic mouth with a great balance between freshness and density, typical from old plots.

FOOD PAIRING

So refined and well balances. This wine is appreciated as an aperitif as well as a companion to your summer meals.

WHEN TO DRINK

Now and up to 3 years, all year long.

TECHNICALS

Alcohol: 13%, Residual Sugar: less than 2 g/liter

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