

Xavier Flouret™

Nationale 7 2025



WINEMAKER

Marco Bealessio

WINERY

Château des Demoiselles

APPELLATION

AOP Côtes de Provence

COUNTRY

Vallée d'Esclans, France

GRAPE VARIETIES

25% Grenache, 23% Cinsault, 16% Tibouren, 10% Mourvèdre, 9% Rolle, 7% Caladoc, 4% Carignan, 3% Syrah, 3% Ugni Blanc

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 Bealessio, 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 173 acres (70 hectares) of plots rigorously selected from different terroirs, ranging from hillsides to valleys. Environmentally friendly viticultural practices to preserve our ecosystem (Natura 2000 designation, agroecological practices, biodiversity, grass cover...). Clay and limestone soil. Organic certified since 2022.

AGE OF THE VINES

25 year old vines for a density of 1,862 vines per acre (4,600 vines per ha).
Yield: 3.2 tons/ac (43 hl/ ha).

VINTAGE

The winter of 2024–2025 helped replenish water reserves after several years that were often marked by deficits. Spring brought regular rainfall, ensuring a comfortable water supply during budburst and early vine growth. The downside was significant downy mildew pressure between April and early May, but it was well managed and had no impact on yield or quality.

VINIFICATION

Gentle, vine respecting pruning. Strict fruit sorting to preserve grape quality. Grapes are harvested at night from late August to early September to limit oxidation. Grapes are gently pressed to preserve the aromas. The juices are kept cold, variety by variety, in stainless steel tanks before undergoing temperature-controlled fermentation for around ten days. Aging on fine lees with lees stirring adds structure and roundness to the wine.

STYLE

Eye: A salmon pink color.

Nose: Fine and delicate. It reveals notes of white flowers (hawthorn, honeysuckle) and red fruits (redcurrant).

Palate: A lively attack gives way to fine intensity and plenty of freshness. Grenache brings roundness, while Cinsault adds generosity. The elegant finish expresses aromas of raspberry and redcurrant.

FOOD PAIRING

So refined and well balanced. This rosé pairs perfectly as an aperitif, with bruschetta, a Niçoise salad, or salmon tartare.

WHEN TO DRINK

Now and up to 2 years, all year long.

TECHNICALS

Alcohol: 12.5%, Residual Sugar: < 1 g/L, pH: 3.37

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