



L'OSTAL
Rosé

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PAYS D'OC - IGP - ROSÉ
2025

The vintage

The year was marked by dry and heatwave conditions, with low rainfall throughout the growing season. A few beneficial spring showers supported satisfactory vine development, despite overall limited water reserves.

The summer was particularly hot, with two heatwaves in June and August, as well as a hail episode affecting part of the vineyard. As a result, yields were naturally low due to water stress.

Grape ripening required careful harvest timing to avoid over-concentration and to preserve freshness, balance and aromatic expression. A more temperate autumn allowed the harvest to take place under favourable conditions. Harvest took place on August 26 and September 10, with the aim of striking the right balance between freshness and aromatic complexity. A challenging task in a dry year with low yields, requiring careful and precise harvest timing.

Vinification

The grapes are machine-harvested at night to preserve freshness. Direct pressing is carried out in a closed-cage press, with a strict separation between free-run juice and press juice; the press fractions, considered too deeply coloured, are not vinified as rosé. After fining and racking, the must is yeast-inoculated and fermented in temperature-controlled stainless steel tanks. A post-fermentation racking is then performed, followed by a short ageing on fine lees to enhance texture and complexity. The wine is subsequently racked and sulphited, then stored and aged in full stainless steel tanks, with regular analytical monitoring to ensure precision and stability.

Tasting note

Pale, bright salmon-pink colour. The nose shows a beautiful aromatic expression, both fresh and indulgent, with vibrant notes of strawberry, raspberry, and lychee. On the palate, the wine is rich yet airy, offering good aromatic intensity and a well-balanced structure. A subtle zesty and saline touch brings freshness and lift to the finish.

Blend

60% Syrah, 40% Grenache

Alcohol by volume

13% vol.

Food pairings

- Summer cuisine: tapas, fish rillettes, tapenades, charcuterie boards, grilled vegetables from the BBQ.
- Mediterranean cuisine: ratatouille, aioli, grilled fish, eggplant parmigiana, vegetable tian, pizzas.
- Exotic cuisine: curries, Asian-inspired dishes.
- Desserts: fruit salads, ice creams.



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