



Mas la Chevalière Grand Rosé 2007

The Grand Rosé is a rosé de saignée (Bleed-off juice) from the best red cuvees of the estate: Mas la Chevalière.

Grape varieties:

Syrah 34%, Merlot 33% and Grenache 33%.

Vineyard

Roqua Blanca: This 28 hectares vineyard produces rich grapes with a great variability in accordance with plot's origin : clayey-calcareous or schistose soil. These different varieties are vinified separately to express lively their characteristics.

Harvest date:

Mid-September. Hand harvested

Pressing:

None

Yeast:

Selected (from Champagne).

Maceration:

10 hours.

Fermentation:

3 weeks at 12-17° C in stainless steel tanks.

Malolactic fermentation:

None

Maturation:

3 months in stainless steel vats.

Fining:

Bentonite

Bottling:

Minimum filtration to preserve maximum natural character.

Wine analysis:

Alc/Vol:	12.5%
Acidity:	3.46 g/L
pH:	3.42
Residual sugar:	2.2 g/L

Vintage : The general climatic conditions were favourable in 2007, with a beautiful hot spring followed by the cool dry months of July and August. Such weather favours overall berry balance, regulating sugar and acidity levels, whilst minimising disease pressure.

Tasting:



Deep pink hue



Scents of fresh fruit, strawberry and rhubarb flavors



Vibrant, rich and elegant palate finishing on a delicate lime peel note