



Rosé de la Chevalière 2007

Grape varieties:

60% Syrah, 20% Merlot and 20% Grenache.

Vineyard region:

Merlot: Carcassonne and Cévennes.

Syrah: Cévennes.

Grenache: Béziers and Cévennes.

Harvest date:

Early September.

Pressing:

Gently whole bunch pressed in a pneumatic press.

Yeast:

Selected (from Provence).

Maceration:

No

Fermentation:

2-3 weeks at 12-17° C in stainless steel tanks.

Malolactic fermentation:

No

Maturation:

3 months in stainless steel vats.

Fining:

Bentonite

Bottling:

Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality.

Wine analysis:

Alc/Vol:	12%
Acidity:	3.58 g/L
pH:	3.39
Residual sugar:	2.3 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:



Rose petal pink.



Refreshing aromas of strawberry and raspberry complimented by subtle floral notes.



Supple and generous with a fine crisp acidity and persisting flavours of red fruits.