

BANDOL



Château SALETTES

Château Salettes AOC Bandol Rosé

Acclaimed as one of the 2 best rosés of the world in 2015 by Decanter magazine.

Salettes Rosé is obtained by direct pressing of the grapes and maceration in the press. A hint of Mourvèdre juice is added to the final blend. After mud clearing at low temperature, malolactic fermentation is made in thermo-regulated tanks and is stopped to maintain a perfect balance of acidity. **No filtration is done.**

The wine is not filtered and aged 6 months in tanks before bottling at the Château.



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| Varietals | 40% Mourvèdre, 30% Cinsault, 25% Grenache, 5% Syrah |
| Soils | Clay limestone. |
| Robe | Pale rose robe with delicate salmon reflections. |
| Nose | The nose is elegant with red fruits aromas and a fresh touch of fruits (peach, apricot, grapefruit...). |
| Palate | The mouth is well balanced, fruity and yet fresh and elegant with a long finish. |
| Serve | T° 10-12 |
| Potential aging | 3-5 years |
| Yields | 40 hl/ha |
| Alcohol | 13,5° |

Served cool but not too cold with seafood such as rock fish, urchins, shellfish, but also white meats our poultry...