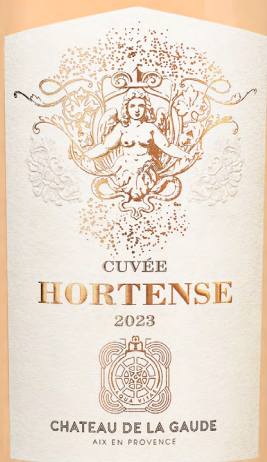


LA GAUDE



CUVÉE

HORTENSE

2023



CHATEAU DE LA GAUDE

AIX EN PROVENCE

HORTENSE

Côteaux d'Aix-en-Provence

2023

VARIETIES

50% Grenache

50% Cinsault

PRODUCTION

2 800 bottles of 75cL

120 magnums

SPECIFICATIONS

pH : 3,36 SO2 total : 72mg/L – TAV : 13%

AGE OF THE VINES

Grenache : 40 years old

Cinsault : 30 years old

VINIFICATION

The Hortense rosé cuvée comes from a blend of our old Cinsault and Grenache grapes. The grape varieties are grown separately throughout the vinification process, partly in 320L amphorae, before being blended. Harvesting entirely by hand allows for double sorting, both in the vineyard by the team of harvesters and then when the grapes arrive in the cellar. It takes place early in the morning, using 10 kg boxes, in order to preserve the freshness and quality of the berries as much as possible.

TASTING NOTES

Gastronomic rosé revealing an intense nose with aromas of white-fleshed fruits and small red fruits. Full-bodied attack with floral notes, with a nice balance, leading to a mineral and sapid finish.

Drink within 2 to 3 years, to fully benefit from its freshness and complexity. Goes perfectly with fresh and exotic dishes such as sea bream ceviche, or even varied tapas in summer.

CHATEAU DE LA GAUDE

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Château de la Gaudie - 3959 route des Pinchinats 13100 Aix-en-Provence

+33(0)4 84 930 931 - lacave@chateaudelagaude.com