



LA GAUDE

GAUDE CHATEAU DE LA



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COGNAC D'AIX EN PROVENCE

Mademoiselle

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Côteaux d'Aix-en-Provence

2021

GRAPES

60 % Grenache - Gobelet

40 % Cinsault - Cordon

COLOUR

Pale rosé, brilliant dress

VINIFICATION

Manual harvest early in the morning, double sorting, selection of the juice, temperature-controlled fermentation. Parcel selection, direct pressing. The start of vinification is made in stainless steel vats then descent of the juices in demi-muid of two 400L wines.(French oak barrels). End of vinification and aging on lees for 3 months and blending.

TASTING NOTE

Very expressive, develops on notes of small red fruits and grapefruit. The mouth is round and develops on notes of white flowers and tertiary aromas of dried rose. All supported by a nice acidity. Fleshy rosé.

As an aperitif, with vegetarian dishes. On white-fleshed fish such as red mullet with peppers or with Provençal-style rabbit and fennel compote. Rosé more suitable to accompany a dish, more gourmet.

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