

LE BON VIVANT

Côtes de Provence

Le bon vivant

AOP Côtes-de-Provence
2020

Terroir and Yield

Clay-limestone scree soil, pebbly. Northwest, West exposure.
Altitude 380 m, ample yield of 55hl/ha!

Grape variety

Cinsault, syrah, grenache, carignan.

Harvest and Vinification

Harvest started on september 14th going through october 9th. Summer has been quiet dry (61 mm between June and August). But thank our altitude and exposure nord / nord-ouest we keep a lot of freshness in the wine. The different grape varieties developed a very homogenous maturity and we still have a perfect balance between the PH (3.18), total acidity (6.80) and alcohol (12%). This wine was produced through direct pressing, destemmed. Cold clarification and natural fermentation between 64 and 73°F. Gravitational work in the cellar as often as possible.

Maturation and Production

Inox and cement vats.
Production of 200 hl, around 20.000 bottles.
The Magnum will also be available.

Tasting

Clear and shiny pink. Energetic nose and juicy tasting with a lot of freshness. A very easy to drink Rosé.



Château de Roquefort
D1 Quartier les Bastides
F-13830 Roquefort la Bédoule
+(33) 04 42 73 20 84

chateau@deroquefort.com
www.chateauderoquefort.com