

# Château Pradeaux



## Côtes de Provence Rosé



### At a Glance:

- **Appellation:** AOC Côtes de Provence
- **Encépagement:** Mourvèdre (75%), Cinsault (15%), Grenache (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <2 g/l
- **Average Total Acidity:** 3.5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** 1.5 ha of south-facing sloped vines declassified from AOC Bandol in 2013
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Mourvèdre is trained *en gobelet*; Grenache, Carignan, and Cinsault are trained in Guyot. 40-year-old vines at 5000 per ha.
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Harvest by hand 15 September-15 October

### In The Cellar:

- **Fermentation:** Spontaneous Fermentation in concrete tanks that lasts approximately two weeks
- **Pressing:** Whole-cluster direct pressing for 24 hours
- **Time on Lees:** 2 months on lees
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 6 months in concrete *cuve*
- **Press Wine:** 20% press wine, 80% free-run juice
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, to block malolactic, and before bottling. 20-30 g/l free, 130 g/l total

### In The Glass:

A core of sappy, glycerol red-cherry fruit anchors a firm, punchy minerality in Pradeaux's Côtes de Provence rosé, and the finish is remarkably persistent. The vineyards that comprise this wine were, in fact, classified as Bandol AOC as recently as 2012, and this newly-labelled wine clearly distinguishes itself from among the vast ocean of Côtes de Provence rosé by virtue of its terroir's unique pedigree