



CHÂTEAU GENESTIÈRE LES GALETS ROSÉ



Blend

Carignan (20%), Cinsault (20%), Clairette (20%), Grenache (20%), Syrah (20%).



Vinification

Grapes are pressed directly after their reception and then cooled. 8 days of alcoholic fermentation. Malolactic fermentation takes place in cement and stainless steel vats.



Terroir

"Rhône Terroir" soil is made of clay and limestone.



Tasting

Pale rose colour, fruity nose and fresh mouth. Perfect for sharing with some friends on a sunny afternoon!



Wine Pairing

Pre-dinner drink, BBQ or summer salad.



Price Range

Low

ABOUT

Château la Genestière is the living memory of the history of Avignon. During the 16th century, the estate was a silk workshop. The basin, that used to feed the mill to weave silk, still exists today. Spanish broom was grown to produce silk. During the 18th century, no less than 15 000 people worked in the silk industry in Avignon, France being in those days the world's leading silk exporter. Wine production at la Genestière only began in 1930, after the decline of the silk industry. In 1994 Mr Garcin purchased the estate, which already had a great reputation in France and abroad. Throughout the years, with lots of work, perseverance and skill, they grew the estate by adding some blocks to cover the greatest areas of the Southern Rhône: Tavel, Châteauneuf du Pape, Lirac and Côtes du Rhône. In 2015, Mr Latouche, who already owned two estates in the Baux de Provence, purchased the property to keep this fascinating story going.