



CHÂTEAU GENESTIÈRE GENESTIÈRE ROSÉ



Blend

Grenache (90%), Syrah (10%).



Vinification

This rosé is a short maceration rosé. Grapes are crushed and allowed to macerate between 12 and 24 hours at 12°C. Then the first juice is selected and drained for its quality and its aromas complexity. Fermentation is made under temperature controlled at 18°C. After this, wine matures 4 months and is clarified by filtration. Quickly bottled to keep all its aromas complexity.



Terroir

“Rhône Terroir” half of the plots are made of clay and limestone with pebbles above. Other half are made of clay and limestone with lauze stones.



Tasting

Dark pink with delicate purple reflection. Nose is fresh, complex with spices notes (white pepper) and red fruits. Palate is well balanced with a rich texture. Long finish.



Wine Pairing

This wine will perfectly match with a spring lamb, a moussaka or also with spicy food, asian & indian food.



Price Range

High

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.