



## CHÂTEAU VALBOURGÈS TURCAT-MÉRY ROSÉ



### Blend

Caladoc (100%).



### Vinification

The grapes are picked at the end of september. Harvest early in the morning to keep the flavour and the quality of the fruits. Brief maceration for few hours, then pressed and clarified. Around 6-7 days of cold stabulation before alcoholic fermentation. Temperatures are controlled to keep the best of the fruit.



### Terroir

"Pays du Var terroir" clay and limestone soil.



### Tasting

The colour of our cuvée Caladoc is a pale pink. A fine bouquet of floral and spicy notes reveals a subtle balance of acidity and roundness.



### Wine Pairing

This rosé made in Provence is perfect with salmon, fish or cheese...



### Price Range

Low

### ABOUT

Alphonse Méry acquired the estate on Armistice Day on November 11, 1918 in order to rest. Famous car manufacturer Marseille, the Turcat-Méry brand was founded in 1899 Today, the descendants of Alphonse Méry live and still operate the estate. In the heart of Provence, between Plaine and Coteaux, the Domaine de Valbourgès stretches over a hundred hectares facing the rock of Roquebrune. Under the sun of Provence, its unique vineyard, bounded by its alley of hundred-year-old plane trees, gives it a singular character and exceptional landscapes.