



Terres de Ravel Château Montaud Pierrefeu 2022

AOP Côtes de Provence Pierrefeu, Provence, France

In this Pierrefeu area, our blending of Grenache, Cinsault, Syrah and Mourvèdre is providing a pale and shining rosé, with mainly mineral notes. Only in 75cl bottle.



THE STORY

Rosé wine is elegant and fresh. Detected mainly mineral notes and citrus on the nose and mouth. round and have a long finish, which ends on sour notes.

TERROIR

The climate of this area still receives the influence of the Mediterranean and Continental is less at the center of the depression. Differences are less marked and spring and summer temperatures are higher. The vine reached optimum ripeness without difficulties early in the season. Red sandy-clay soils characteristic of depression Permian (the red color is due to iron binding on clays during the Paleozoic era)

VARIETALS

Grenache 50%, Cinsault 30%, Mourvèdre 10%, Syrah 10%

SPECIFICATIONS

Alcohol content: 13 ABV

SERVING

The ideal temperature to be served: 5° to 7° C

TASTING NOTES

mineral notes

REVIEWS AND AWARDS



4 coeurs

"Bien réalisée, certifiée HVE, rond mais frais, de bouche très fruitée et rafraîchissante"

Guide Dussert-Gerber, 02/09/2020



88

"Pale, close to transparent with a pink copper hue. Fresh citrus tinted red fruit, some floral notes and mild spices. Medium weight, crisp backbone, ripe red fruit flavours with good roundness and generosity"

Andreas Larsson, Tasted 100% Blind, 04/04/2022



Argent

Concours des Vins des Courtiers Assermentés de France 2022 - Argent, 01/02/2022



CHATEAU MONTAUD - Route de Collobrières, 83390 PIERREFEU DU VAR

Tel. +33 (0)4 94 28 20 30 - contact@chateau-montaud.eu

www.terresderavel.com   

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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