



# AVEL



# Château Montaud Rosé Provençale 2020

AOC Côtes de Provence, Provence, France

Château Montaud rosé is available in a Provence bottle, produced since 40 years especially for Ravel family.

Available also in 50cls and 37,5cl

### **TERROIR**

Mainly composed of shale and sandstone, this Permian soil is poor and thus the wines must take root deeply to benefit from the full characteristics of the land.

### IN THE VINEYARD

To prevent erosion due to highly irregular rainfall, long terraces have been built on the slopes of the Maures Massif where the wines are espalier trained.

Traditional growing methods are given priority and include the ploughing to ventilate the soil and the using of organic rather than chemical manure for regeneration. Besides, treatment is preventive rather than curative so smaller doses are used.

### **VARIETALS**

Grenache 50%, Cinsault 40%, Syrah 5%, Tibouren 5%

### SERVING

The ideal temperature to be served is 10° to 13°C

### **TASTING NOTES**

Aromatic, frank and fruity. Flavours of fresh sherries with peach on final

### **FOOD PAIRINGS**

As an aperitive with little vegetables and provencal custards or with Sausage and meat pies. It perfectly suits seafood dishes, Mediterranean or exotic ones and Japanese meals.

## SPECIFICATIONS

Alcohol content: 13 % vol. Contient des sulfites.

### **REVIEWS AND AWARDS**

Lobut Carkey

89

"Despite all the fruit up front , this medium-bodied effort seamlessly transitions into

a dry, spice-driven finish lined with crushed stone ."

Joe Czerwinski, Wine Advocate, 29/05/2020

"Très aromatique, belle attaque, belle longueur."
Concours Général Agricole Paris 2019 Médaille d'argent, 24/02/2019





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