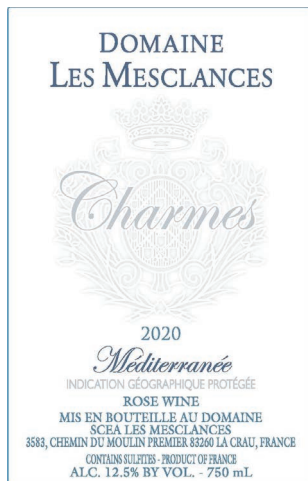


Château Les Mesclances



Charmes IGP Méditerranée Rosé



At a Glance:

- **Appellation:** IGP Méditerranée
- **Encépagement:** Grenache, Cinsault, Syrah
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple small sloped parcels scattered throughout the wooded, 100-ha property of the Château Les Mesclances
- **Soil Types and Compositions:** Alluvial silt
- **Vine Age, Training, and Density:** Trained in Cordon
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, early September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts (pied de cuve) in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3-6 months
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Syrah sees direct pressing, other varieties are pressed after c. 8 hours of maceration.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

From vines slightly lower on the estate's slopes, this cuvée presents crisp red fruits and a balance of acidity and extract that promotes freshness. Maceration of the wine's Cinsault and Grenache brings body and depth of flavor, while the direct-pressed Syrah brings complexity in the form of spice and white pepper.