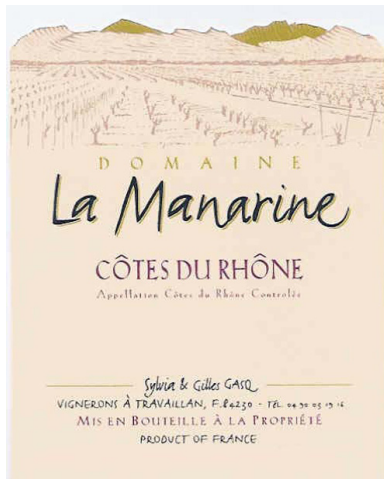


Domaine La Manarine



Côtes-du-Rhône Rosé



At a Glance:

- **Appellation:** AOC Côtes-du-Rhône
- **Encépagement:** Grenache (50%), Mourvèdre (40%), Syrah (10%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the non-sloped Quartier and Paty parcels
- **Soil Types and Compositions:** Limestone-clay with quartzite river stones (galets roulés)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 20-40 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual or machine harvest, mid-September

In The Cellar:

- **Fermentation:** Following total destemming and direct pressing, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following fermentation and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Prevented via temperature
- **Élevage:** 6-12 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling, with 25-28 mg/l free sulfur.

In The Glass:

Gille Gasq's Côtes-du-Rhône rosé offers bright, friendly strawberry fruit, gentle but well-measured acidity, and an underlying freshness not often found in the rosés of the southern Rhône. The domaine has been certified organic for nearly a decade at this point, and the already-expert Gilles continues to hone his approach to great effect.