

# Château Les Mesclances



## Cuvée Romane Côtes de Provence Rosé



### At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Grenache (77%), Cinsault (23%)
- **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:** Quartz-rich Permian blue schists
- **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 (ped de cuve) in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** 100% press wine
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

### In The Glass:

With notes of candied fruit and red currant, this cuvée is an ideal aperitif at any time of the year. An ideal balance of tannin, acid, and intensity of flavor is a testament to the careful cellar practices of Château Les Mesclances.