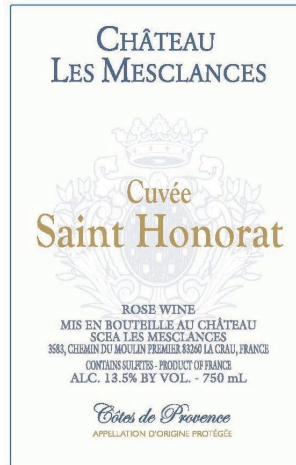


Château Les Mesclances



Cuvée Saint Honorat Côtes de Provence Rosé



At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Grenache (60%), Cinsault (40%)
- **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 grapefruit, white peach, and rose, this structured rosé carries power and vivacity. A lovely, balanced expression that showcases the vinous prowess of Provence!