

Château Les Mesclances



Faustine Côtes de Provence La Londe Rosé



At a Glance:

- **Appellation:** AOP Côtes de Provence La Londe
- **Encépagement:** Cinsault (50%), Grenache (50%)
- **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 (pied 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:** Cinsault sees 10 hours of maceration prior to pressing. Grenache sees direct pressing, and is thus 100% press wine.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

From the rare Côtes de Provence - La Londe AOP, this cuvée reveals the depth and complexity that Provençal rosé can achieve. The interplay of Grenache and Cinsault, expressed through snappy red fruits and background notes of mediterranean herbs, makes this an ideal partner to traditional Provençal dishes such as Bouillabaisse or Rouille.