

# CHÂTEAU DE PAMPELONNE

## ROSÉ

### *Côtes de Provence*

**OVERVIEW:** In the 19th century, under Napoléon, during the Italian campaign, one of the ancestors of the Gasquet family (André Falcon) worked as treasurer for the government. He lived in Marseilles and often had to make trips to Italy to pay the soldiers and manage the expenses incurred by the campaign. He therefore decided to buy land in the middle of his long journey to Italy. He noticed the little village of Ramatuelle and decided to build a house for his family. Initially there were no crops, but in 1920, after the first world war, the Gasquet family decided to plant vines over 2 hectares. The vineyards extended over the years, and now cover an area of 50 hectares.

**VINEYARD:** Château de Pampelonne has been owned by the Pascaud de Gasquet family for nearly 2 centuries. The domain is located on the Saint-Tropez peninsula, along the Pampelonne beaches in Ramatuelle.

**SOIL:** The 80% sand soils combined with a strong maritime influence favour the concentration of the grapes during maturing. Area covered by the vines: 50 hectares

**VINIFICATIONS:** Half of the grapes are picked by machine and half by hand. The grapes are harvested very early in the morning, as cool as possible, to favour the extraction of primary aromas. For rosé wine, after complete destemming, the grapes are cooled then pressed gently as soon as they reach the cellar. These technique allow optimum extraction of the aromas to obtain a fine, elegant wine. The first juices (free-run juices) are separated from the press juices. Temperaturecontrolled fermentation is then followed by maturing on fine lees for two months. The Maîtres Vignerons de Saint-Tropez perform the final wine stabilisation treatments before bottling. This last step is carried out under optimum conditions with latest generation technical equipment to preserve the wine quality.

**VARIETIES:** Grenache, Syrah, Cinsault, Carignan, Tibouren, Mourvèdre

**TASTING NOTES:** Fine pale pink robe. In the nose, the fruit intensity emphasises peach aromas. In the mouth, a sensation of freshness. An elegant and round wine with a persistent final.

**MATCHING FOOD AND WINE:** Drink at 12 °C with Mediterranean cuisine or with grilled fish or spicy dishes

