

La Rosée

rouge 2022

CHÂTEAU D'AIGUEVILLE

Between hillslopes, pine tree forests, olive trees and garrigues, the Château d'Aigueville vineyard have a privileged place in the heart of the Rhône valley. Certified organic, the vines are planted on clay-limestone soils covered with pebbles. The vineyard is full of biodiversity and the soils are alive.

Appellation: Vin de France

The cuvée: This wine, made from the Syrah grape variety, is an explosion of freshness and delicacy. It is the result of our adaptation to an expression of terroir. Served chilled, it is the perfect accompaniment to convivial moments. It can be served as a red or a rosé wine.

Soils: Silty-clay

Grape varieties : 100 % Syrah

Average age of vines: 10 years old

Aging: stainless steel vat

Operating temperature: 12-14°C

Ageing potential: 5 years

Tasting

Colour : light ruby red

Nose : fresh red fruits, floral notes (violet)

Mouth : supple and fresh, with notes of red berries and fresh spices.



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