



LE GRAND HUIT

AOP Côtes de Provence La Londe

ROSÉ 2021

OUTSTANDING

In 2008 the French Administration in charge of wines (I.N.A.O) acknowledged the outstanding quality of our terroir and gave to the area the special appellation "Côtes de Provence La Londe". A limited number of specific parcels were granted the ability to produce what we may now call "Grand cru rosé wines". Château Les Valentines decided to vinify the grapes from those specific parcels and released for the first time its exclusive rosé called "Le Grand Huit" by Château Les Valentines. (Only 6000 to 8000 bottles available per year).

Tasting notes: The blend is made from the oldest vines of the estate: MOURVEDRE for its warm and spicy fineness and CINSAUT for its lightness, elegance and fruity aromas. The grapes have been vinified a little bit as if it were to obtain red wine so that this cuvee has a better ability to age. We strongly recommend that you open it a little bit early before tasting and use a decanter. Tasting temperature should be around 12°C.

We recommend to drink rosé wines within 2 to 3 years of its production in order to enjoy it as a fresh and outstanding fruity wine. Château Les Valentines rosé wine should not be served too chilled to keep intact all its fullness and aromatic expression: 8/10°C.

Wine pairings: Elegant, fresh, pure, round and rich, anise, touch of fennel, voluptuous finish. Enjoy the spiciness and the minerality of this rosé with oysters, baked sea bass, egg plant lasagna, Mediterranean buffet, stuffed vegetables, japanese sushi, thai cuisine, indian curries...



Duck ravioli



Aioli



Creamed poultry



Cinsaut (50%),
Mourvèdre (50%)



60 years



3 to 4 years



12°C
54°F



Skin cold maceration in
stainless steel tanks,
controlled temperature
during alcoholic
fermentation around 18°C



Traditional culture,
permanent ploughing, no
weeding nor insecticides,
organic certified by Ecocert



75 cl

