



CHÂTEAU
BARBE BELLE

COTEAUX D'AIX EN PROVENCE

Cuvée Madeleine

Rosé 2018

The 50% Grenache bring the wine a lot of finesse, elegance and amplitude.
The 50% Syrah and Cinsault enrich it with aromas of fresh fruits like raspberry and pear.
The best vines were selected for the production of this flagship and emblematic cuvée.

GRAPES

Grenache	50%
Syrah	30%
Cinsault	20%



ELABORATION

Reasoned culture. Respect the environment

Night harvests. Sorting and pressing.

Direct pressing, fermentation and aging in thermo-regulated stainless steel tank.

Alcohol : 13,5%

Volume : 75cl,

50cl, 150cl, 300cl

TASTING

EYE: bright and shiny dress, powder pink

NOSE: expressive, white peach, raspberry

MOUTH: volume, floral notes of rose, raspberries, fresh pears, pear

SERVICE

Between 44°F and 48 °F

WINE PAIRINGS : For the appetizer and for the meal, veal blanquette, mushroom risotto
sea bream, greek salad.

CHATEAU BARBE BELLE - D543 - 13840 ROGNES

Phone +334 42 50 22 12 - +336 62 30 12 22

Mail : madeleine.herbeau@barbebelle.com Website : www.barbebelle.com

Siret : 50394692300011 - N°TVA Intracommunautaire : FR 42 503 946 923 00011