



Château Demonpère

CHÂTEAU DEMONPÈRE - ROSÉ 2022

CÔTES DE PROVENCE A.O.P

CERTIFIED ORGANIC BY AGRICULTURE FRANÇAISE

The Château Demonpère 2022 Cuvee Rosé Prestige presents with a light pink color and a long expressive nose with notes of white peach, exotic fruits (passion fruit, mango), and pink grapefruit creating a fusion that reveals a beautiful harmony.

The mouth-feel of this wine is all in itself seductive initially noted by white fleshed fruits, beautiful lingering flavors, suppleness, silkiness, and a rounded fruitiness with a fresh finish making for an enjoyably pleasant Rose.

This Rose is a delight as an aperitif and complimentary to a variety of dishes as well as desserts. Light summer dishes and grilled platters garnished with olives, cherry tomatoes, and fresh cheeses or fruit based desserts bring out the seductive tones of this Rose.

Certifies Organic Agriculture by Ecocert.

100% Terroir. Equivalence certification N.O.P. Ecocert.

Wine from a farm certified HVE on 08.30.2021: High Environmental Value

Bottled at the Château on January 2023, the 16th.

Grapes Varieties: Grenache (55%), Cinsault (40%), Syrah (5%)

Alc. 12,5% by vol.

100% French: Diam Technical Corks produced using natural cork from Provence.

Elegant high quality bottle.

Labels printed on "Snow Vergata" paper using traditional French printing methods.

Store in a cool dry place – serve chilled.

Note: A deposit of naturally occurring tartrate crystals may form, this will not alter the quality of the wine.



S.A.S. Château Demonpère

Siège social : La Pardiguière - Route des Mayons - 83340 LE LUC-EN-PROVENCE

Tél : +33 (0)4 94 60 07 78 - Email : chateau@demonpere.fr

S.A.S. au capital de 13 000 000 Euros - R.C.S. DRAGUIGNAN 533 060 885

Site internet : www.chateau.demonpere.com