

# Château des Anglades

Hyères, Provence France

## Rosé de Provence

# L'EMPREINTE ROSÉ 2018

AOP CÔTES DE PROVENCE LA LONDE

BCLS Retail \$34.99 +223087 Wholesale \$25.65

Pale pink in colour, with a pleasant floral and fruity scents. The notes of mandarin and pomelos predominate in the nose as on the palate, which is both fresh and tense with beautiful complexity and a nice balance of fruitiness and vibrancy.

The Chateau des Anglades enjoys a unique terroir thanks to a decisive maritime influence and a very interesting soil structure. Schists and clay make up the majority of the soil in a structure that allows for a rosé with high aromatic potential. The resulting deep rooting gives flexibility in the maturation of the grapes, which is essential for producing high-quality wines. Moreover, the microclimate prevailing on the soil of **Hyères - La Londe / the Maures** is a decisive ally in the condition of the grapes, thanks to the sea breeze and mistral regularly present, allowing a constant aeration of the foliage and the clusters.

**La Londe Rosé** is best served between 11 and 13°C. Ideal as an aperitif but also a perfect match with grilled meats, salmon and seafood in sauce or grilled, poultry, vegetables and cheeses.

### Technical Data

Varieties: 64% Grenache, 18% Cinsault,  
12% Rolle and 6% Syrah  
Average Age of Vines: 50-75 years  
12.5% alc./vol.

Case 12 x 750 ml



*Prix d'excellence*  
Concours Les Vinalies 2017



+223087

 *Choice Import Agencies*