

# CHÂTEAU FERRY LACOMBE

## EVIDENCE ROSÉ 2023

Côtes de Provence (AOP)



**TASTING NOTES:** This wine displays a very pale color with light reflections. The nose for this Evidence Rosé offers expressive citrus and red fruits. The palate is fresh and balanced, with citrus notes like grapefruit and lemon, as well as a touch of apricot. The finish lengthy and refreshing.

**VITICULTURE:** The grapes come from “sustainable practice” vineyards, planted in clay-limestone terroir.

**VINIFICATION:** The grapes are harvested at night in low temperatures, in order to limit the loss of color. They undergo systematic sorting and are vinified between 57-59° F in temperature-controlled vats. Malolactic fermentation is blocked to preserve the wine’s natural ability.

**SERVING HINTS:** Ideal as an aperitif, but also excellent with white meats, grilled fish, paella, Thai cuisine, or mixed salads.

**FAMILY:** Over five hundred years old and Château Ferry Lacombe wines are as fresh as they ever were. The Ferry family settled in the Côtes de Provence in 1442 and founded Château Ferry Lacombe. The estate is now owned by Alexandra Pinot. It sits 12 miles east of Aix-en-Provence in the heart of the Arc Valley, at the foot of the Sainte-Victoire mountain range, and has one goal: to produce exceptional wines from a remarkable terroir.

And the terroir is indeed remarkable. The Mediterranean-Continental climate of the area has contrasting day and night temperatures along with the gusty northern Mistral wind, making the 320 acres of vines ideally located to produce fresh and balanced Provençal rosés.

**PRODUCER:** Château Ferry Lacombe

**ALCOHOL:** 12.5%

**REGION:** Côtes de Provence (AOP)

**TOTAL ACIDITY:** 3.24

**GRAPE(S):** 50% Grenache, 20% Syrah, 20% Cinsault, 10% Vermentino

**RESIDUAL SUGAR:** 0.39

**pH:** 3.4