

CHÂTEAU FERRY LACOMBE

MYSTÈRE ROSÉ 2023

Mediterranean IGP



TASTING NOTES: Delicate pink in color, the nose is expressive and fruity, dominated by red fruits, like strawberries and black cherries. The mouthfeel is very refreshing and has a nice length with lemony notes complemented by mineral notes. This wine is fresh and easy to drink.

VITICULTURE: The grapes come from vineyards managed with sustainable practices and are planted in clay and limestone soils.

VINIFICATION: The grapes are harvested at night in low temperatures to reduce the loss of color. The grapes undergo systematic sorting and are vinified between 57.2 F – 64.4 F (14 C – 18 C) in temperature-controlled vats. Malolactic fermentation is blocked to preserve the wine's natural acidity.

SERVING HINTS: Serve slightly chilled. An excellent aperitif. Pairs well with white meats such as chicken, and goes beautifully with pork, grilled fish, and 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

REGION: Mediterranean IGP

GRAPE(S): 50% Grenache, 30% White Grenache, 20% Caladoc

ALCOHOL: 12.5%

TOTAL ACIDITY: 3.27

RESIDUAL SUGAR: 0.29

pH: 3.4