



CHÂTEAU  
*les Valentines*  
CÔTES DE PROVENCE LA LONDE



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CÔTES DE PROVENCE

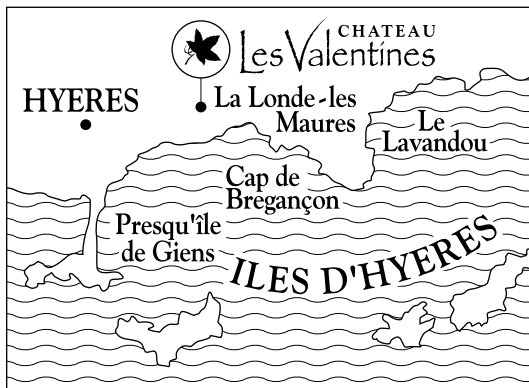
FAMILY ESTATE SINCE 1997



THE CENTURY OLD WINE GROWING ESTATE IS CLASSIFIED CÔTES DE PROVENCE LA LONDE AND COVERS A TOTAL OF 125 ACRES.

IT BENEFITS FROM A UNIQUE GEOGRAPHICAL COMBINATION, BRINGING TOGETHER SHALY SOILS, THE TEMPERATE MEDITERRANEAN CLIMATE AND THE SEA IN CLOSE PROXIMITY. THE ESTATE IS ORGANIC CERTIFIED BY ECOCERT.

WE VINIFY 70% of rosé wine, 20% of red and 10% of white.





*les* Valentines  
CÔTES DE PROVENCE



Since 1997, Château Les Valentines has focused all its energy on enhancing its exceptional Mediterranean terroir with its 50 hectares of shale and the ten different grape varieties that have been grown there since the beginning of the 20th century.

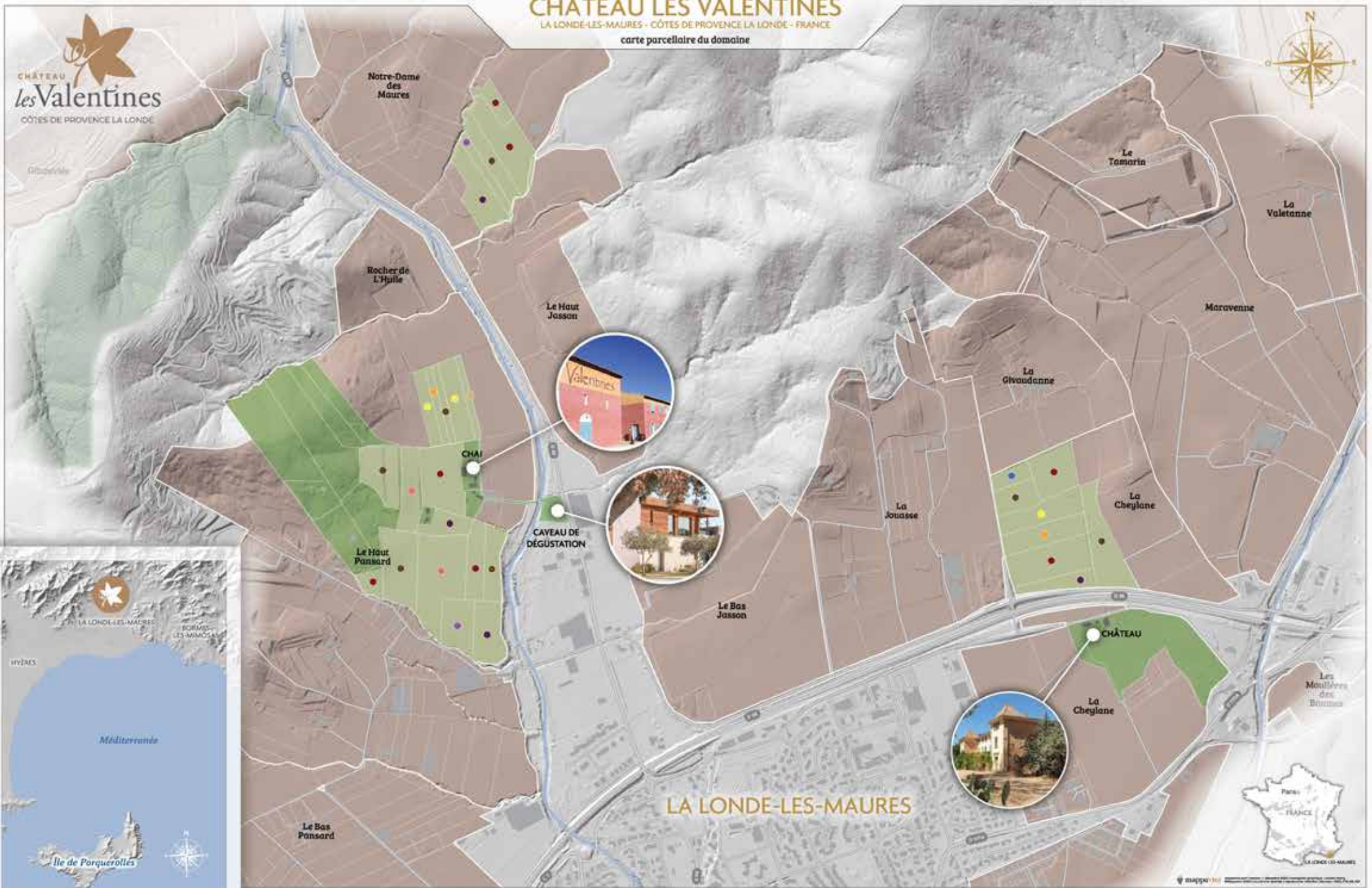
Surrounded by pine forests and scrubland facing south, swept by the Mistral wind and bathed in the gentle influence of the sea, each plot flourishes with respect for the environment and traditions. The climate of La Londe Les Maures allows each year to vinify wines of great regularity and a beautiful balance, where spices and minerality dominate.

Taste the all Château Les Valentines cuvées without delay !

# CHÂTEAU LES VALENTINES

LA LONDE-LES-MAURES - CÔTES DE PROVENCE LA LONDE - FRANCE

carte parcellaire du domaine



Appellation d'Origine Contrôlée	Parcelles du Domaine	Grenache	Cabernet	Mourvèdre	Rolle	Chardonnay	Contour des communes	Cours d'eau	Bâtiements
Limites des parcelles	Parcelles du Domaine	Syrah	Chardonnay	Cabernet Sauvignon	Sauvignon	Chardonnay	Méseure visible	Basses terres	Bâtiements

ÉCHELLE 1:1000  
0 20 40 m

mappeo



# CHÂTEAU LES VALENTINES

AOP Côtes de Provence La Londe

## ROSÉ 2025

### SPICES & MINERALITY

Fine and delicate, Château Les Valentines Rosé is the emblematic cuvée of the estate. Its complex blend combined with the strength of the terroir gives it balance and character with a sapid mineral touch as well as a frank and smooth length.

**Dress :** Pale with salmon pink reflections

**Nose:** Fresh and airy with notes of huckleberry, pink pepper and fresh spices

**Aromas:** Notes of citrus, exotic fruits and star anise

**Food and wine pairings:** Pasta with shellfish, stuffed vegetables, fish, Asian cuisine, seasonal salads, fruity desserts.



Stuffed peppers



Tuna ceviche



Veal fillet



Cinsault (50%), Grenache (50%),



40 years  
Mica schist soil



2 to 3 years



8 to 10 °C



Skin cold maceration in stainless steel tanks, controlled temperature during alcoholic fermentation around 18°C



Traditional culture, permanent ploughing, no weeding nor insecticides, organic certified by Ecocert



50 cl, 75 cl, 150 cl, 300 cl & 600 cl



# CHÂTEAU LES VALENTINES

AOP Côtes de Provence La Londe

## BLANC 2024

### ELEGANCE & MINERALITY

Rich and fragrant, Château Les Valentines Blanc is characterized by its complex aromatic bouquet. Its sapid mineral length is underlined by a beautiful balance and a dazzling finesse.

**Dress :** Pale with lemon highlights

**Nose :** Fresh and floral with notes of ginger and pear

**Aromas :** Creamy citrus and lychee notes

**Food and wine pairings :** Shellfish, raw fish, white meat, Mediterranean dishes, grilled vegetables



Asparagus salad



Poultry with cream



Lobster with morels



Rolle (50%), Ugni Blanc (30%),  
Clairette (20%)



Young vines and  
100-year-old Ugni Blanc  
Mica-schist soil



3 to 5 years



8 to 10°C



Direct pressure and  
controlled temperature  
during alcoholic  
fermentation around 18°C



Traditional culture,  
permanent ploughing, no  
weeding nor insecticides,  
organic certified by Ecocert



50 cl, 75 cl & 150 cl





# CHÂTEAU LES VALENTINES

AOP Côtes de Provence

## ROUGE 2022

### SPICES & TERROIR

Voluptuous and full-bodied, Château Les Valentines Rouge comes from a complex blend of five grape varieties. With a generous body and a beautiful density, this great red from Provence releases voluptuous flavors on a long finish with well-coated tannins.

**Dress :** Ruby with purple reflections

**Nose :** Fresh and straight with notes of dried herbs and candied fruit

**Aromas :** Toasted notes of spices and ripe fruit

**Food and wine pairings :** Red meat, game, stew, grilled vegetables, Asian cuisine



Grilled vegetables



Duck confit



Pulled pork



Grenache (20%), Syrah (20%)  
Mourvèdre (20%), Carignan (20%),  
Cabernet-Sauvignon (20%)



Aging in tapered oak vats  
and barrels



60 years  
Mica-schist soil



Traditional culture,  
permanent ploughing, no  
weeding nor insecticides,  
organic certified by Ecocert



7 to 10 years



18 to 20 °C



50 cl, 75 cl & 150 cl



# MISS VALENTINE POPPY

IGP Méditerranée

**ROSÉ 2025**

CHIC & GOURMAND



Discover the new Miss Valentine Rosé in its ephemeral, original and charming presentation. Symbols of freshness and beauty, poppies in shades of pink and red announce the delicate color and elegant aromas of our rosé: citrus, pink grapefruit and white peach that smell of the Mediterranean; and listening we hear the cicadas sing. To share with your Valentine!

Pink pale robe with shining reflects, very seductive. The nose is a real invitation to taste; grapefruit and citrus notes. Balanced mouth between freshness, fruit and acidity.

To be drunk on its own or with summer salads, grilled fish, white meat, sushis, finger food etc



Roasted peaches



Grilled octopus



Tomatoes Mozzarella

Available in boxes of 12 bottles (12 x 75 cl)  
with or without individual cases

Grenache (70%),  
Syrah (30%)



50 years



2 years



8 to 10 °C  
46 to 50 °F



Direct pressure and  
controlled  
temperature during  
alcoholic fermentation  
around 18°C



Traditional culture,  
permanent ploughing,  
no weeding nor  
insecticides



75 cl

