



CHÂTEAU LES VALENTINES

AOP Côtes de Provence La Londe

ROSÉ 2025

SPICES & MINERALITY

Clear, limpid, and brilliant rosé. Peach-skin color. A clean, elegant nose with aromas of fresh citrus, red berries, and saline notes. Lively attack, tension, and balance. A crisp, flavorful, and tangy finish with good persistence.

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.



Avocado toast



Tuna ceviche



Linguini with clams



Cinsault (40%),
Grenache (40%),
Mourvèdre (20%)



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

