



MINUIT ROSE

ROSÉ 2021

Sensitivity and seduction

This cuvée expresses the purest intensity and sensitivity of Astros, through an enchanting bottle representing the twelve signs of the zodiac (fond in the Château's dome). A tailor-made wine where everyone can identify themselves by their astrological sign. A perfect embodiment of Provençal elegance : the aromas and flavours intermingle, bursting forth and blossoming with subtlety.

Harvested at night, Minuit Rose distils all the purity of its terroir and reveals its poetic nature.

TASTING NOTES

Appearance : The pearly pink colour is bright and crystal clear.

Nose : Very delicate, with notes of white fruit and citrus, combined with exotic touches.

Palate : A burst of intense flavours in the mouth : roundness and volume sublimate the fresh fruit with elegance. The finish is marked by great freshness with a crisp, zesty, slightly mineral feel.

WINE MAKING

Selective harvesting is done at night to limit oxidation and preserve the freshness of the aromas and fruit. Limitation of inputs to reduce the use of sulphites (SO₂). Traditional vinification.

CHÂTEAU
d'Astros



AOP CÔTES-DE-PROVENCE

GRENACHE, SYRAH & MOURVEDRE



FOOD PAIRING

To be fully enjoyed with a lobster chartreuse, coconut and kefir emulsion, or spicy, sweet and sour dishes.



SERVE BETWEEN 6 TO 9°C