

MOON

ROSÉ 2021



CHÂTEAU
d'Astros

IGP MAURES

GRENACHE, CALADOC, CINSAULT

The Moon collection concept is born during the vintage 2017, first year of the organic conversion. Each Moon can represent every year of conversion until the first organic 2020 vintage.

Harvested at three different nights, hence the three moons.

TASTING NOTES

Dress : Pale light pink.

Nose : A delicate nose allures strawberry and cherry aromas followed by peach notes.

Mouth : The mouth unveils vibrant hints of grapefruit and citrus. Fresh and intense red fruit notes with generous fruit-forward flavors.

WINEMAKING

Vines grew on three different parcels and on an alluvial clay-limestone soil, in the valley. 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). Harvested at three different nights, hence the three moons. Traditional vinification.



SERVE BETWEEN 6 TO 9°C



FOOD PAIRING

A real delight with Provencal dishes, seafood and, above all, grilled meat and fish.

