



ABSOLU

ROSÉ 2022

The divine expression of a terroir

Absolu, a wine representing the best of Astros from the selection of the vines capturing the most light and typicity of a provencal terroir, limestone and dry soils, and all the poetry and magic of the estate.

The cuvée Absolu reveals and enhances the beauty of the preserved nature to offer a pure experience of well being and harmony.

TASTING NOTES

Appearance : A luminous, limpid and brilliant robe.

Nose: Delicate hints of lemon and exotic fruits for freshness, nuanced by a light iodine note.

Palate: A rich and complex mouth, remarkably balanced. Harmonious and lively, a subtle mineral flavor lingers for a fresh and enduring finish.

WINEMAKING

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.

CHATEAU
d'Astros



AOP CÔTES-DE-PROVENCE

GRENACHE , MOURVEDRE & SHIRAZ



FOOD PAIRING

Serve with white meats, ceviches, or shellfish : all will suit this "rosé de gastronomie" perfectly.



SERVE BETWEEN 6 TO 9°C