

# Chateau La Valetanne Cotes de Provence "Vieilles Vignes" rose 2024



CHATEAU LA VALETANNE

Product price:

**€81.00**

Product features:

Area: PROVENCE

Winemaker: Damien Pagès (Valetanne)

Vintage: 2024

Appellation: Côtes de Provence

Color: pink

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: cinsault

## Product short description:

**92/100** Le Figaro. The great classic of our selection since the creation of Vignerons d'Exception in 2013. It never disappoints us! A rosé **organic** from Provence, impeccable with a **confidential production** (only 14 ha), has become essential. The very low amount of sulfites promises surprise-free tomorrows... It is part of the now "small family of **artisan winemakers**", in contrast to the "large global marketing brands" that have emerged in recent years.

## Product description:

**PRESENTATION OF CHATEAU LA VALETANNE**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

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**Le Figaro** (June 2025): **92/100**. *Dried citrus peels stand out on the nose, with hints of juicy white peach and a touch of rose. The palate is full, refreshing, with aromas dominated by red fruits.*

### **Our presentation of this beautiful cuvée:**

The cuvée **Vieilles Vignes 2024** is a rosé made from the very classic blend of Grenache and Cinsault grapes, with the particularity of very low yields: 42 hl/ha, which is ridiculous compared to other Côtes de Provence, where one can benefit from the appellation up to 55 hl/ha.

The color is clear and bright, a very pale salmon. The aromas are very fruity and floral, and the attack is soft yet lively, without excessive acidity. A superb presence on the palate and a long finish allow this wine, served chilled (8-10°C), to accompany all meals, whether summer or winter, from aperitif to dessert. A very balanced wine that shows 13° on the label, which is quite reasonable for this latitude.

It is also a **certified organic wine** by Ecocert. Among other promises, the use of **almost no sulfites** guarantees **no surprises the next day**. A significant advantage, which is not highlighted at the Ritz, at Matignon, or at the French embassy in the Vatican where it is served ;-)

To be complete about this rosé, let's specify that you have the assurance that your wine **will not be corked**, as it is equipped with a specially treated cork that professionals know well: *Diam*. This is a patent developed with the CEA (Commissariat à l'Energie Atomique) which, thanks to CO2 pushed to a "supercritical" state, will "wash" the cork of its potentially affected compounds by haloanisoles or halophenols. To simplify, in the wine world, for cork taint, we talk about the main culprit molecule, "TCA" (for 2-4-6 *trichloroanisole*).

### **Technical sheet of the 2024 written by the domaine:**

**BOTTLED AT:** The Château

**TERRIOR:** Parcel selection: Schist, micaschist, and flint shards with little clay.

**GRAPES:** Mainly Grenache, Cinsault (and Mourvèdre 5%)

### **TASTING NOTE:**

**Eye:** *With its salmon-colored robe and silver reflections, this wine immediately catches the eye.*

**Nose:** *Subtle and elegant, blending aromas of fresh citrus, citrus peel, and a floral touch of hawthorn.*

**Palate:** *A fresh and delicate attack, enhanced by a saline minerality and a beautiful*

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*line of freshness. The persistent finish unfolds on notes of rose.*

**ALCOHOL** : Vol.13%

**VINIFICATION:** Cooling of the harvest, cold skin maceration, temperature-controlled fermentation in tanks, aging on fine lees, then fining and filtration before bottling.

**Organic certification**