

Chateau La Valetanne Cotes de Provence "Vieilles Vignes" rose 2025



Product price:

€87.00

Product features:

Area: PROVENCE

Winemaker: Damien Pagès (Valetanne)

Vintage: 2025

Appellation: Côtes de Provence

Color: pink

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: cinsault

Alcool: 13,5

Product short description:

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) that has become essential. The very low quantity 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**

Château La Valetanne Côtes de Provence "Vieilles Vignes" rosé 2025

Our presentation of this beautiful cuvée:

The cuvée **Vieilles Vignes 2025** 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 well-structured, without excess 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, without hesitation. 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 **surprise-free tomorrows**. 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, it is important to note that you can be assured 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 compounds potentially affected by haloanisoles or halophenols. To simplify, in the world of wine, for cork taint, we talk about the main culprit molecule, "TCA" (for 2-4-6 *trichloroanisole*).

Technical sheet of the 2025 written by the domaine:

BOTTLED AT: 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 with silver reflections, this wine immediately catches the eye.

Nose: Subtle and elegant, blending aromas of citrus flower, white peach, and

jasmine.

Palate: A fresh, delicious, and delicate attack, enhanced by a slight salinity with a beautiful line of white flowers and fruits. The finish comforts us with its softness and ease of enjoyment.

ALCOHOL : Vol.13.5%

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

Organic certification

If you enjoy wines from Château La Valetanne, you will certainly appreciate those from [Château du Cerf](#)