

PROVENCE

PIERREVERT: CHATEAU DE ROUSSET CLASSIQUE WHITE

Chateau de Rousset

TASTING NOTES

The cream of Provence white wines, flavourful, fine and fresh, with aromas of citrus fruit, hawthorn and acacia, the grapes are interacting superbly. Very well for drinking now, this wine is a great match for Seafood dishes, particularly Oysters and Shellfish.

WITH FOOD

Seafood

VINTAGE 2024/2025

REGION Provence

APPELLATION Alpes-de-Haute-Provence

GRAPES Vermentino, Grenache Blanc, Viognier, Roussanne

KEEPING Drink within 3 years of bottling.

VINIFICATION Fermentation in stainless steel vats at low temperature and stirring of the lees. Maceration in barrel for the Roussanne.

VITICULTURE Made by a Independent Vineyard (Vigneron Independant), Organic Wine

BOTTLE 75cl

VOLUME 2024 - 13.0%, 2025 - 12.0%



CHATEAU DE ROUSSET

Chateau de Rousset from Haute-Provence in the recently formed AOC of Pierrevert has wines that are very distinct in character. What makes their wines so unique is that they have both Rhone and Provençal qualities; The reds made with Syrah and Grenache have an underlying power of depth as in many Rhone wines, yet they still have a distinct elegant lighter fresh fruit element as noticed in high altitude Provençal wines.