

# ***CLOS DES BAUMELLES Rose***

***Region: Provence***

***Appellation: AOC Cotes du Luberon***



## ***General Description***

Clos des Baumelles is an estate acquired by Chancel family and totally replanted with noble grape varieties from the Rhone Valley. Its soil oriented South-East on the Durance Valley profits from a micro climate favorable to red grapes such as Grenache and Syrah.

Vinified in the vinery of Château Val Joanis the wine is processed by self-governing oenologist whose youth is mirrored in the high character he has given to Clos des Baumelles.

## ***Wine Tasting Notes***

Clos des Baumelles is a nicely structured wine, supple and smooth on the palate.

Light to medium pink in colour.

Delicate toasty nose with some red berry fruit.

This is very much a food wine - mellow and subtle wine excellent for summer with your favorite salads or spiced BBQ seafood.

## ***Specifics***

Grape Varieties: Syrah, Grenache Yield: 45 hl/ha

Location: Stony slopes oriented south-east on the Durance Valley.  
Altitude 200m or 656 feet

Alcohol content: 13%

Vinification: Sorted by hand, "saignee" method (free run juice).  
Skin contact maceration at low temperature.

Fermentation at controlled temperatures 16/17°C. Raked on fine lees

Estate bottled