## ASTROS

Vieux Château d＇Astros 2019

Organic

| IIIIIII | Product code | 14446484 |
| :---: | :---: | :---: |
| \＄ | Licensee price | \＄29．96 |
| 111 | Format | 6x1500ml |
| 0 | Listing type | SAQ Specialty by lot |
| ［－4 | Status | Available |
| $\nabla$ | Type of product | Still wine |
| $1 \times$ | Country | France |
| （1） | Regulated designation | Appellation origine controlée（AOC） |
| 9 | Region | Provence |
| 0 | Appellation | Côtes de Provence |
| 愛 | Varietal（s） | Grenache 40 \％ |
| 畨 | Varietal（s） | Syrah 30 \％ |
| 魣 | Varietal（s） | Cinsault 15\％，Carignan 15\％ |
| \％ | Alcohol percentage | 13\％ |
| \％ | Colour | Rose |
| 탑 | Sugar content | 1，1 |
| 1 | À boire | Ready to drink |

## ABOUT THIS WINERY

The Domaine du Vieux Château d＇Astros is located in the heart of the Côtes de Provence．The commandery built in the 12th century by the Templars was occupied by its builders and then by the Order of Saint John of Jerusalem，known as the Knights of Malta．During the French Revolution，the estate was sold．Since 1802，the Vieux Château d＇Astros has been the property of the Maurel family．

## TASTING NOTES

Beautiful very pale pink dress．The nose is elegant with citrus and mineral notes．The mouth， complex，elegant and concentrated，develops fresh notes of lemon and exotic fruits．Perfect for aperitif，appetizers，salads，fish，seafood and smoked salmon．

## PRODUCT NOTES

Soil and terroir：Hillside，stony，limestone and dry soils to obtain grapes with powerful and complex aromas．

## PRODUCTION NOTES

Mechanical harvest．Harvesting begins at night to allow temperatures to be controlled，which are then cooler，and thus to preserve the aromas as well as possible，which protects the harvest from oxidative phenomena accelerated by heat．When they arrive at the winery，the grapes undergo a skin maceration in order to extract the maximum aromatic characteristics from the grape
varieties. Only the syrah is extracted by direct pressing. After the ble deding operation, there is a moderate pressing. Afte...


