

CHÂTEAU LA DORGONNE



CHÂTEAU 2015 Luberon Rosé Wine (Regional Appellation, AOP)

Blend :

55% Black Grenache – 45% Cinsault

Average Age of the Wine :

Black Grenache 30 years old, Cinsault 35 years old

Wine Making Process : Blended with the grape skins and the pressed black Grenache

Production :

6 months in stainless-steel and cement vats

Tasting Note :

Pale pink colour with a distinct bouquet, hints of pomegranate, a very gourmet wine.

Perfectly Paired with : *Smoked Corsican meats, chicken with lemon.*

Our wines are cultivated with a specific method called “Bio-Active Culture”. This method of wine production allows us to maintain the microbial soil content and excludes all use of chemical products.

By spreading ovine manure and sowing cereals, vegetables, spring peppers and mustards between the lines of vines, allowing the vine to draw its vitality from deep within the soil to extract its characteristic mineral notes. The richness of the vineyard soil is rejuvenated and balanced naturally.

Harvesting by hand allows us to select only the finest grapes, preserving their quality.

Our wines being produced using this specific method reflect the origin of their environment, their aromatic complexity without any excessive vinosity.

CHÂTEAU LA DORGONNE

84240 La Tour d'Aigues

Tél : +33 4 90 07 50 18 - Fax : + 33 4 90 07 56 55 - info@ladorgonne.com

www.chateauladorgonne.com



Natural

Organic Wines

QUALITY WINES FROM THE RHÔNE VALLEY