



CHÂTEAU YSSOLE

Château Yssole is an 18 hectare wine estate located in the heart of Var, in Provence, in the south of France. Bordered by olive trees and benefiting from the influence of the mountains and the Mediterranean, the vines are planted on beautiful clay-limestone soils. Our Signore and Chabaud vintages are worked on a plot basis, in the image of their terroir. Château Yssole, wines from Provence vinified Burgundy style by Paul Aegerter.

SIGNORE AOC Côtes de Provence



Grape varieties : 60% Cinsault, 35% Grenache, 5% Syrah

Vinification : The blend, 100% free-run juice, is based on Grenache with Cinsault as the main component. Syrah plays a role of aromatic complexity. The harvest is done in boxes, essentially at night, in order to privilege the aromatic potential and avoid oxidation. The juice is cold settled for 48 hours. The vinification is carried out in temperature-controlled stainless steel vats.

Tasting notes : Sparkling color with pale pink reflections. The nose combines notes of white peaches and crushed strawberries with floral and iodine nuances. The palate is pleasant, structured by the fatness and the minerality. It is a gastronomic rosé.

Food & wine pairing : This wine will be appreciated with grilled fish and prawns, lamb chops with Provencal herbs, goat cheese.

To be served between 10° and 12°C.