

Château Beaulieu,

`Cuvée Alexandre` Coteaux d'Aix-en-Provence Rosé 2020

Coteaux d'Aix-en-Provence, Provence, France



Grape Varieties **52% Grenache**
 27% Cabernet Sauvignon
 21% Cinsault

Winemaker **Michel Fabre**

Closure **Synthetic Cork**

ABV **12.5%**

Residual Sugar **0.47g/L**

Acidity **5.73g/L**

Wine pH **3.25**

PRODUCER

The Cuvée Alexandre is a delicious and modestly priced Provence rosé from Château Beaulieu, located in Rognes in Coteaux d'Aix-en-Provence. The estate comprises 300 hectares of vines which lie at an altitude of 400 metres, in the heart of an ancient volcanic crater. The vineyard land has been farmed in the area since Roman times, although the Château itself was built as a stronghold for the French King Henry III in 1576. Today, the estate is run by the Jeanjean family, who co-own Mas La Chevalière (in the South of France) and Domaine Laroche (Chablis) with Michel Laroche.

VINEYARDS

Coteaux d'Aix-en-Provence lies west along the Mediterranean coast from the Côtes de Provence appellation. The site, which faces the renowned Provencal region of the Lubéron and overlooks the Durance Valley and the Roque d'Anthéron, is diversified and ideally suited to growing vines. The sunny, dry, Mediterranean climate ensures ripe, fruit-driven wines. The sea breezes moderate the hot, drying influence of the Mistral, which blows from the north; this means that the vines are not stressed, the balance is better and the wine retains freshness and aroma alongside the fruit.

VINTAGE

The 2020 growing season began with a very wet autumn and an unusually dry winter. Although there were significant rains in April and May, they were not enough to make up for the lack of rainfall in winter, which caused some problems in the vineyard and from mid-June, the vines began to exhibit signs of hydric stress. Frosts in spring also slowed the ripening process, and some parcels did not recover. Harvest took place at the beginning of September.

VINIFICATION

The grapes were harvested at night, cold direct pressed and fermented at a low temperature (14°C-18°C). Fermentation took place in the same way as a white wine (rather than using the 'saignée' method of drawing off part of a red wine early in the fermentation). This minimised the extraction of harsh phenolics, leading to a more delicate style of rosé with a fine textured finish.

TASTING NOTES

This rosé is brilliantly clear and salmon pink in colour. On the nose, delicate aromas of white flowers, redcurrant, and wild strawberry develop into juicy white peach and pear notes. On the palate, a fresh acidity is balanced beautifully by the alcohol and nuances of papaya, giving an elegant mouthfeel and refreshing length.