

Château La Verrerie,
Luberon Rosé 2024
Southern Rhône, France



PRODUCER

Château La Verrerie is located in the Luberon appellation. Jean-Louis Descours fell in love with Château La Verrerie in 1981. He purchased the 20 hectare estate and, along with his son Gérard, brought it back to life. Their first vintage was released in 1985. Today, the grandson of Jean-Louis and owner of Charles Heidsieck, Piper-Heidsieck and Biondi-Santi, runs the estate with Valentine Tardieu-Vitali as the winemaker, who joined the team in 2017. The estate now has 56 hectares planted, which have been certified organic since the 2013 vintage.

VINEYARDS

The domaine has 56 hectares of vineyard and about 70% of the production is red, 20% rosé and 10% white. Of the reds, half of the plantings are Grenache, 40% Syrah and 10% Cinsault and Carignan. Soils are predominantly clay and limestone. The winery has completed its organic conversion and has been certified organic since the 2013 vintage.

VINTAGE

Following a dry, temperate winter, the 2024 vintage began with early budburst, followed by unseasonably cold April conditions that brought widespread frost across the Mediterranean basin and southern Rhône valley—though the estate's south-facing slopes and elevation provided natural protection. Challenging weather persisted through late June with below-average temperatures and consistent rainfall, requiring intensive vineyard management to mitigate disease pressure, efforts supported by enhanced vine resilience from biodynamic practices. Harvest extended from August 26th through October 11th under atypical conditions including cool temperatures and over 100mm of rainfall, demanding disciplined vineyard management to achieve optimal ripeness while avoiding rot development.

VINIFICATION

Grapes for the Luberon Rosé were machine-harvested, partially at night, and underwent manual triage upon arrival at the winery. Vats were filled from above after destemming and crushing, and the saignée method was used to produce the pale pink colour. The wine was fermented at 16°C for 20-25 days.

TASTING NOTES

This rosé is pale pink in colour with purple highlights. On the nose, there are distinct aromas of rose petal and blood orange. On the palate, the round, fleshy texture is balanced by a bright freshness. The bursting fruitiness carries through a long flavourful finish.

Grape Varieties	77% Grenache 15% Cinsault 8% Mourvèdre
Winemaker	Valentine Tardieu Vitali
Closure	Natural Cork
ABV	13%
Acidity	7.3g/L
Wine pH	3.14
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic