



PRODUCER PROFILE

Estate owned by: Charles de Bournet
Marnier Lapostolle
Winemaker: Andrea León
Total acreage under vine: 447
Estate founded: 1994
Winery production: 69,600 Bottles
Region: Colchagua Valley
Country: Chile

Lapostolle Le Rosé 2023

WINE DESCRIPTION

Le Rosé is inspired by memories of family summers in Provence. The finest Cinsault, Syrah, Grenache, and Mourvèdre grapes are harvested early to produce a wine with bright acidity and a fresh fruit expression.

In general terms the 2022 season began with a significant water deficit, followed by a complex spring, where precision management in control of fungal diseases due to the water fallen in spring was essential. The summer brought benevolent conditions in relation to the health of the vineyard, but with a very hot period that brought lack of water and high radiation affecting the physiology of the vineyard and the dynamics of maturity, making the decision of the date Harvest a challenge. This harvest leaves us expressive white wines in the fruit of a lot of character as well as red, deep wines with potential for aging.

Le Rosé is sourced from a selection of the best lots of Cinsault, Syrah, Grenache and Mourvèdre. All grapes were harvested earlier in the season to keep high level of acidity and a fresh fruit expression. The grapes are carefully pressed and the free run juice is decanted naturally at low temperature. All fermentations were made in stainless steel tanks, between 14C° and 16C°. The wine was stored for 3 months in stainless steel tanks before bottling.

TASTING NOTES

Le Rosé is an elegant, delicate wine with strawberry, sweet cucumber, and subtle herbal aromas. It has a refreshing mouthfeel with a long-lasting finish.

FOOD PAIRING

Serve as an aperitif or with fresh salads, spicy seafood, empanadas, or pasta with cream sauce.

VINEYARD & PRODUCTION INFO

Vineyard name:	San Jose de Apalta
Harvest time:	March - April
First vintage of this wine:	2014
Bottles produced of this wine:	69,600

WINEMAKING & AGING

Varietal composition:	39% Cinsault, 32% Grenache, 22% Syrah, 7% Mourvèdre
Fermentation container:	Stainless steel tanks
Fermentation temperature:	14 to 16 °C °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.33
Residual sugar:	1.90 g/L
Acidity:	3.86 g/L