



CHÂTEAU ROMASSAN

ROSÉ 2024

AOC BANDOL

VINTAGE

Spring was mild and rainy but was not excessively wet followed by a hot dry summer with cool nights.

Gradual and even ripening, resulted in healthy, well-balanced grapes with aromatic finesse and good acidity, providing us with greater elegance and ageing potential in our wines.

TASTING NOTES

Peach-colored hue with a dash of copper.

An enveloping nose, blending citrus and passion fruit with beautiful aromatic intensity.

Full and round palate, carried by the freshness of mandarin and enhanced by a subtle touch of Sichuan red pepper.

Rich and persistent finish, highlighted by notes of pomelo pith.



“intense nose, full palate, persistent finish”



TERROIR

The ninety hectares of vineyards are split between the AOC's eight communes and planted on marl and limestone soils that are particularly well suited to Mourvèdre.

They are composed of two main climates. The grapes grown in the valley offer fresher lighter juice whereas those grown at higher altitudes on the terraced hillsides produce wines with more body and structure.

GRAPES VARIETIES

60% MOURVÈDRE
20% CINSAULT
20% GRENACHE



INGREDIENTS/NUTRITION

E (100ml): 324 kJ - 77 Kcal
Alcohol content: 13,5% vol.