



# CHÂTEAU DE SELLE

## ROSÉ 2023

AOC CÔTES DE PROVENCE

### VINTAGE

The 2023 harvest took place in three phases. During the dormant season, between October and March, there was not enough water to replenish the vines. The arrival of heavy rains in May and June was a gift from nature as the vineyards were flowering. July brought a sharp rise in temperatures, before a brief period of cool weather in early August. This brief respite was then followed by an unprecedented heatwave for this time of year.

On August 16th, the teams were ready and waiting to start harvesting in the vineyards of Château de Selle and Clos Mireille. The harvest had to be carried out quickly and well to preserve the freshness of the grapes.

The 2023 harvest was completed on September 28th at Château Romassan.

### TASTING NOTES

The wine displays an elegant peach hue flecked with silver.

The nose opens with a hint of exotic fruits, followed by notes of jasmine and white-fleshed fruit, wrapped in a delicate minerality.

On the palate, the wine is remarkably soft, revealing all the complexity of the summer fruit.

Its silky texture evolves gently towards a chalky, mineral finish, set off by a subtle hint of white pepper.

**“A mineral structure, aromatic richness  
and a subtly spicy finish”**



### TERROIR

Hidden away in an ocean of pine trees and forests, the estate enjoys breathtaking views of the surrounding countryside and vineyards. It has 84 hectares of vineyards planted on soils composed of gypsum, red clay, gravel and stones.

### GRAPES VARIETIES

55% GRENACHE  
25% CINSAULT  
14% MOURVÈDRE  
6% SYRAH