



★
ÉTOILE
ROSÉ 2024
VIN DE FRANCE

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

Étoile Rosé 2024 boasts a shimmering peach hue.

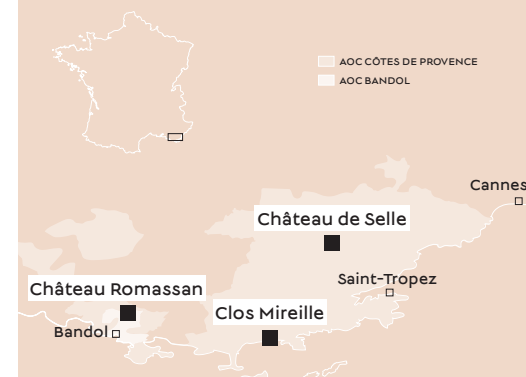
The nose opens with subtle mineral undertones before revealing delicate aromas of white peach and citrus zest, which add freshness and precision.

The palate is seductively full-bodied with a uniquely silky mouthfeel. The refined, complex aromatic palette includes hints of juicy mandarin, ripe strawberry and fresh nectarine, providing a sense of harmony and completeness.

The long, refined finish lingers elegantly with subtle spice notes, the hallmark of a unique rosé with an unmistakable personality and remarkable cellaring potential.

Recommended serving temperature: 50-53 °F

**"a unique rosé with an unmistakable personality
and remarkable cellaring potential"**



TERROIR

The result of a winemaker's vision, Étoile rosé is born as a free composition; the union of our three estates' most characteristic cuvées, selected according to the specific character of each year.

- Clos Mireille's clay-schistose soil,
- Château de Selle's limestone terroir,
- Château Romassan's calcareous sandstone and sandy marl terroir.

GRAPES VARIETIES

80% GRENACHE
20% MOURVÈDRE

AGEING

20% aged in spherical ceramic vats to accentuate the purity of the fruit.



**INGREDIENTS/
NUTRITION FACTS**
E (100ml) : 336 kJ - 80 Kcal
Alcohol content: 14% vol.