

Château Paquette Classique Côtes de Provence rosé Millésime 2024

Average yield 49 hl/ha

Grape varieties: Grenache 50%, Syrah 25%, Rolle (Vermentino) 15%, Cinsault 10%.

The young vines are mainly used to make this cuvée.

The winemaking is traditional

No sulphites are used during winemaking.

The grapes are pressed directly.

Pressing takes place in an open cage, so that the juice in contact with the air can oxidize the most unstable fraction. Alcoholic fermentation will provide the necessary reducing balance. The wines will be more stable and less artificial.

The juices are statically settled and then fermented.

The use of yeasts is not systematic but adapted to each situation. The objective is not to generate "exogenous" aromas, but to secure fermentation in the case of musts with a high nitrogen deficiency, for example.

Fermentation is regulated at a temperature of between 16 and 18°C.

Once fermentation is complete, the wines are left on their fine lees until the end of December. They are then clarified by racking.

