



CHÂTEAU RASQUE

CUVÉE CLOS DE MADAME WHITE

DESIGNATION Côtes de Provence

VARIETIES

100% Rolle grapes (rootstock 110R).

TERROIR

Stony clay and limestone soil
Southeastern exposure at an elevation
of 230 metres .



TASTING NOTES

Its bright, gleaming straw yellow colour flashes slightly greenish glints in the light. A floral, fruity nose displays a pleasant aromatic intensity featuring white flowers, citrus and nuts. Savour its lavishly complex nutty flavours (almond and hazelnut). Its mouthfeel is very flavourful, full-bodied, rich and creamy with a perfect balance. Delightful smoothness combines with a long finish to reveal the skilful vinification of Rolle grapes.

WINEMAKING

This wine's grapes are grown on a single block and are picked on the last day of the harvest season. This "over-ripened" crop is then taken to a pneumatic press where light pressure is applied. After a few hours of maceration to extract maximum raisined aromas, the flexibility of the pneumatic press extracts the must. That must is then fermented in demi-muids to imbue the wine with enhanced viscosity and a slightly smoky note.



SERVING
Serve at 6°C



PACKAGING
750 ml



FOOD PAIRINGS

Ideal with starters like foie gras, fish in sea urchin sauce, puréed sea urchin, etc. Turbot in mousseline sauce or baked John Dory with olive oil. Bresse capon roasted in a casserole dish with morel mushrooms in a cream sauce deglazed with Clos de Madame and potato puffs, or a carpaccio of Erquy sea scallops on a bed of organic yuzu jelly.