



## CHÂTEAU ROMASSAN ROSÉ CŒUR DE GRAIN 2012

## The terroir

The soil is poor, composed of limestone, sandstone and Upper Cretaceous marine shale. The sea air from the Bay of Bandol compensates for the terroir's acidity and low rainfall.

## La dégustation

Pale pink robe with eglantine highlights. The Bandol terroir meets the nose first, featuring mourvèdre aromas and notes of citrus fruit, as well as very fresh hints of liquorice. On airing, the nose progresses to white flowers (lilac). In the mouth, there is a fine balance between freshness and liveliness, with aromas of white fleshy fruits. The 2012 vintage is typified by a sharp texture – fresh, silky and long-lasting.

## Grape varieties

Mourvèdre 58% + Cinsault 32% + Grenache 10%