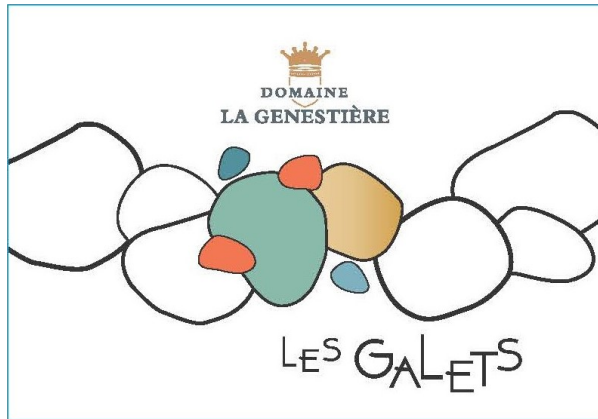


# CHÂTEAU LA GENESTIÈRE

## LES GALETES PAYS D'OC ROSÉ



Originally a silkworm farm in the 16th century, Château la Genestière became a winemaking estate in 1930. The 40-hectare domaine was acquired by Jean-Claude Garcin in 1944. Through years of perseverance and painstaking work, M. Garcin along with his son Raphaël improved the property and expanded to produce varietal and regional wines in the rugged garrigue terroir just outside of Tavel. These are high-quality, domaine-produced wines made from traditional Rhône varietals – Rouge, Blanc and Rosé for casual drinking. They are farmed and vinified in the same manner as

more prestigious and expensive AOP wines. Christian Latouche, owner of two domaines in Les Baux-de-Provence, purchased the estate in 2015. With a dynamic new team in place, M. Latouche made significant investments in the domaine to maintain the high-quality tradition and exceptional heritage of the estate started by the Garcins.

<b>Region:</b>	Southern Rhone Valley
<b>Appellation:</b>	Pays d'Oc
<b>Owner:</b>	Christian Latouche
<b>Established:</b>	1930
<b>Farming Practices:</b>	Sustainable
<b>Vineyard:</b>	5 hectares
<b>Soil:</b>	Alluvial with loess and small pebbles
<b>Grape Varieties:</b>	20% Carignan, 20% Cinsault, 20% Clairette, 20% Grenache, 20% Syrah
<b>Age of Vines:</b>	15 yrs
<b>Yield/Acre:</b>	30 hl/ha
<b>Avg Production:</b>	20,000 Bottles

**Vinification and Élevage:** Rosé wines are made by cooling the grapes, before being crushed and after a brief period (24-48 hours) with their skins, pressed. The wine is allowed to settle and goes through temperature-controlled fermentation. Malolactic conversion is blocked to encourage freshness and vivacity. Aging is in stainless steel tanks.

**Tasting Notes:** From a slightly salmon pink, bright and shiny, this wine has a mineral nose dotted with fresh red fruits and flowers. Strawberries, and light red fruits abound.

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