

ROSEBLOOD D'ESTOUBLON

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Roseblood Rosé 2023

Provence, France

ESTATE

Château d'Estoublon is one of the most remarkable estates in France, and has launched with Roseblood d'Estoublon, the most dynamic luxury rosé in the market. Roseblood embodies a history of excellence, a commitment to a special land in the French Provence countryside, and the vision of its extraordinary team of owners. Founded in 1489, Château d'Estoublon is, because of its olive oil (Best in the World 2022 and 2023), already one of the 93 members of the French committee of leading luxury brands, along with Hermès, Chanel, Louis Vuitton, Cartier and others.

WINE

Roseblood Rosé stands as the flagship cuvée, meticulously crafted to showcase elegance and subtle complexity. Under the skilled orchestration of Technical Director Victor Joyeux, this exceptional blend is sourced from Coteaux Varois en Provence vineyards. Comprising Grenache, Syrah, and Rolle, it results in a harmonious composition of flavors. It comes in an elegant, playful, and bold packaging. The serpent serves as a symbol of seductive power, while the rose represents vitality and infuses floral, both embodying the essence of Château d'Estoublon's "Garden of Eden".

VINEYARD

In the heart of Coteaux Varois en Provence, Roseblood's vineyards sprawl across hillsides at elevations ranging from 1,100 to 1,600 feet. They thrive in a climate characterized by mild continental influences, where gentle autumns and springs alternate with occasionally torrid summers and colder, harsher winters compared to the rest of the region. Renowned for its red earth soils, this wine region predominantly features vines thriving in clay-limestone terrains, complemented by pockets of flint and gravel. This distinctive terroir imparts a harmonious blend of expression, freshness, balance and roundness to the wines.

WINEMAKING

Harvest: Oct 2023

Variety: 65% Grenache noir, 15% Syrah, 15% Cinsault, 5% Rolle

Fermentation: Cold alcoholic fermentation process in stainless steel and concrete.

Aging: Several weeks on fine lees

Alcohol: 12.5%

VINTAGE

While a dry winter and hot summer proved favorable for the vines, the challenges posed by heavy spring rains and late summer storms disrupted the harvest organization that stretched until October. Overall, a solar and graceful vintage.

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"Notably elegant in its overall feel. Pineapple, peach, mango and jasmine engage with a particularly stony, salty mineral tension in the mouth. Expressive and neatly proportioned, this just sails across the finish line, keeping things fresh with a perfectly judged spine of citrus acidity." - E.G., 5/2024

91

90

Wine Spectator

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