

Packaging

The wine is bottled by us at the estate, using steam-sterilized equipment and synthetic corks (made from sugar cane) Nomacorc select green 100 for white and rosé wines, and cork for red wines.

We use a lightweight bottle (420g instead of the usual 500-600g) to reduce our carbon footprint.

The boxes are 6 flat bottles, in Krafft without lamination to limit the use of plastic.



Wines

Château Paquette Cuvée Angélico Côtes de Provence Fréjus rosé Millésime 2024

Average yield 49 hl/ha

Grape varieties: Grenache 54%, Tibouren 24%, Mourvèdre 22%.

The Florentine painter Fra-Angélico (1400-1455) inspired the name of this cuvée.

The entire harvest is carried out by machine at dawn, when the temperatures are at their lowest. The harvest begins in the last days of August and lasts 4 weeks.

The winemaking is traditional.

No sulphites are used during winemaking.

The Tibourens and Grenaches are macerated for a few hours. The Mourvèdre is pressed directly.

Pressing is carried out in an open cage, so that the juices 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 free of artificial additives.

The juices are statically settled and then fermented.

The use of yeasts is not systematic but adapted to each situation. The aim 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.



Château Paquette Cuvée Angélico 2023



ROSES
DE
TERROIRS
family