CHÂTEAU DE CORNEILLA CAVALCADE rosé

There have been more than 27 generations of the Jonquères d'Oriola family working as wine growers since 1485. The family is inextricably linked with the vine as well as with the equestrian world. We cultivate 95 hectares of vines spread across different properties between the south of Perpignan and Collioure in the Roussillon (South of France)



Région: Roussillon

Appellation : AOP Côtes du Roussillon

Blend : Château de Corneilla, Cavalcade

Colour: Rosé

Grape varieties : Grenache Noir, Mourvèdre

Terroir: Terroir des Aspres, sandy soil with round stones

Sustainable agriculture certified HVE3 (High Environmental Value)

Contents: 75cl



PRODUCTION METHODS

Pneumatic pressurisation,

Fermentation at low temperature,

Vinification in cask during 3 weeks and ageing on fine lees in tank

France

TASTING

Appearance : Pale rosé

Nose: Small red fruits

Palate: Fresh and refined, offering a good balance and an

aromatic elegance

SERVICE

Temperature of service : 10°C **Keeping :** to enjoy in its youth



CHÂTEAU DE CORNEILLA CAVALCADE RANGE

