Ch. Galoupet G de Galoupet 2024



Region

The appellation of Côtes de Provence covers a wide swathe of land from Aix east to Cannes. Although much of the production is of dry rosé wine made from Cinsault, Carignan, Syrah and Cabernet Sauvignon, it does also cover red and white wines. Provence has a warm Mediterranean climate with adequate rainfall and the cold Mistral wind provides cooling influence but the best sites are usually sheltered.

Producer

The Mediterranean estate of Château Galoupet has existed on the map since the 18th century and in 1955 the terroir became a Cru Classé Côtes de Provence, one of just 18 in the region. Caring for nature from ground to glass through their organic production, sustainability is deeply rooted in our vision at Château Galoupet. they believe that sustainable wine and restoring a dialogue with nature are fundamental to creating and contributing to the preservation of a sanctuary for biodiversity, as well as crafting exceptional Côtes de Provence wines to inspire a new generation of winemakers and wine lovers. They work to help indigenous wildlife to flourish, with bees at the heart of the sustainable ecosystem. Château Galoupet rosé wine is a delicate blend of 7 different grape varieties, including the local Tibouren, which had nearly disappeared.

Tasting Notes

The Mediterranean is within easy reach with G de Galoupet, a cuvee that embodies a subtle balance of freshness, indulgence, and finesse. It is a blend of five grape varieties: Grenache, Cinsault, Rolle, Syrah, and Tibouren, which is the signature of the Maison. The flavours and aromas are filled with grapefruit and exotic fruits. Notes of white peach, and then red fruits blossom in the glass with elegance and the finish offers a lovely length, fruity and zesty, with a touch of salinity.

Food

Fresh salads such as a goats cheese salad or nicoise, or seafood and grilled fish are a perfect match.

Technical Information

Country	France
Region	Provence - Cotes de Provence
Grape(s)	Cinsault (70%) Syrah (30%)
Type	Rose
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry
Alcohol Content	13%
Closure Style	Cork
Organic/Biodynamic	Organic certified
Allergens	**Milk:** No **Egg:** No
Vegetarian/Vegan	**Vegetarian:** Yes **Vegan:** Yes

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