



Château Calissanne

Appellation d'Origine Protégée
Coteaux d'Aix-en-Provence

It is in the heart of the estate's 1,200 hectares that the 110 hectares of vines in A.O.P. Coteaux d'Aix-en-Provence and the 60 hectares of olive trees are cultivated. A beautiful and large agricultural area in one piece, facing south. At Château Calissanne, our vineyards, wines, orchards and olive oils are eco-friendly (HVE Level 3 Certification).



Colour



Nose



Taste



Grape varieties



Pairing



Service

Rosé

Light, grapefruit flesh

Powerful on citrus (kumquat) and red fruits aromas

Fresh, with delicious notes of fruits, while keeping a good dynamic length

Grenache, Syrah, Mourvèdre

Seafood, plancha cooking, starter

Serve chilled: 8-10°C

Red

Shiny red

Blackberry, blackcurrant and liquorice

Strong and fleshy, with delicate tannins.

Syrah, Grenache, Mourvèdre, Cabernet-Sauvignon

Meats, poultry, cheeses

16°C

White

Pale buttercup, with green highlights

Floral and citrusy

Gourmet with dominance of zest and grapefruit.

Rolle, Clairette, Bourboulenc

Fish, shellfish, hot pies

Serve chilled: 8-10°C

PROPRIÉTAIRE - RÉCOLTANT

SAS La Jasso de Calissanne – Route Départementale 10 – 13680 Lançon-Provence, France
Tel. +33 (0)4 90 42 63 03 – commercial@chateau-calissanne.fr

www.chateau-calissanne.fr – facebook.com/calissanne – instagram.com/chateaucalissanne

LA JASSO
DE Calissanne

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



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« A range on the fruity aromas, crispy and gourmet. To be enjoyed in their youth »

Rosé winemaking

Cooling of the harvest for a cold skin maceration. The juices are settled for 3 weeks, at low temperature to release the aromas (between 0°C and 5°C).

Red winemaking

Right after the harvest, the grapes are cooled at low temperature in tank (10-12°C). The cold skin maceration lasts few days and the winemaking is short to keep the wine its softness and fruity aromas. After grape varieties blending, the wine is bottled around spring time.

White winemaking

Pellicular maceration at low temperature, the grapes are pressed in an inertis press (under inert gas), the juice is vinified at a controlled temperature (16 to 18°C).

ABV: 12,5%

ABV: 14%

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Vintage: 2019

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Item code	Volume	Bottle style	Bottle barcode	Case barcode			
Rosé : CCRS19B75 Red : CCRG19B75 White : CCBL19B75	750 ml	Bordelaise	Rosé : 3-301160-678908 Red : 3-301160-021063 White : 3-301160-789017	Rosé : 3-301160-600015 Red : White : 3-301160-600022			
Bottle weight	Unit per case	Case weight	Case dimensions	Cases per layer	Layers par pallet	Unit per pallet	Pallet dimension
1,15 kg	6	7,00 kg	32,5 * 24 * 18 cm	10	10	600	120 * 80 * 186 cm

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