

Rose NV

TASTING NOTES

Bright light salmon color.

The nose is reminiscent of pomegranate and white currants.

In the mouth, the white currants blend with wild raspberries which give the wine its unique character.

The finish is mineral, long and elegant.

FOOD PAIRING

Aperitif, provencal fare: bouillabaisse, stuffed vegetables, rabbit with olives. Fish curry, paella, sweet and sour dishes

VINEYARD & PRODUCTION INFO

Soil composition:	Schists
Training method:	Double-Guyot
Yield/acre:	1.8 tons
Year vineyard planted:	1990
Harvest time:	Laate August - Early September

WINEMAKING & AGING

Varietal composition:	60% Cinsault, 40% Grenache
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold Soak Maceration
Length of maceration:	1 days
Type of aging container:	Stainless steel tanks



PRODUCER PROFILE

Estate owned by: Genevieve & Patrick
Gualtieri

Total acreage under vine: 65

Estate founded: 1848

Region: Provence

Country: France

