

## Rose Gold

*AOP Côtes de Provence Rosé*



Located fifty miles Northwest of Saint Tropez, the Rose Gold vineyards are known for their mature vines and natural low production, which give this wine its complexity, rich bouquet and flavor profile. The vineyards are influenced by the sea to the south where the winds from the Mediterranean Sea keep the vineyards cool and dry. This proximity to the sea combined with the unique composition of the soil gives birth to high quality fruit, making this AOP Cotes de Provence rosé effortlessly charming while capturing the essence of its unique terroir.

Vinification: Grapes are hand picked overnight. Gentle pressing in oxygen-free conditions. Minimal skin contact. Cold fermentation in temperature-controlled stainless steel tanks. The wine rests on the lees for three to four months before bottling.

**Grape varieties :** 38% Cinsault, 32% Grenache, 10% Carignan, 8% Mourvèdre, 6% Syrah, 6% other varieties

**Altitude :** 250 - 400m ASL

**Soil :** Red clay and limestone pebbles

**Alcohol :** 13%

**Residual Sugar :** 1 g/l

### Tasting notes :

Delicate aromas of peach, cherry, and rose petals grace the nose, accented by a subtle hint of herbs. The pale yet vibrant coral hue is quintessentially Provence rosé, beautifully reminiscent of its namesake—rose gold. The palate is rich and vibrant, with a medium body showcasing flavors of freshly picked cherries, watermelon, and stone fruit, seamlessly carried through to the finish by a crisp yet delicate acidity. Lively minerality, bright citrus nuances, a touch of salinity, and soft tannins lend depth and balance to the elegant finish.

### Press Notes

AG Vinous

2023

90 points



Sustainable

