

Rose Gold

*Côtes de Provence Rosé*



Rose Gold Côtes de Provence Rosé hails from sun-kissed vineyards just thirty miles northwest of Saint Tropez in the south of France. In the department of the Var, Rose Gold grapes come from the 'Golden Triangle' between Cuers - Puget -and Pierrefeu in the historic heart of the AOC Côtes de Provence.

Soils are rich in red clay and limestone pebbles with naturally low yields and intensely flavored berries. Grapes are harvested in the early morning to preserve the vibrant aromatics. Fresh breezes off the Mediterranean and warm mid-day sun combine to create an elegant Rosé worthy of seaside sipping in Saint Tropez.

Vinification: Gentle pressing under oxygen-free conditions followed by fermentation in temperature-controlled stainless-steel tanks. The wine rests on the lees for six months before bottling.

**Grape varieties :** 36% Cinsault, 25% Grenache, 18% Carignan, 10% Mourvèdre (11% Other varietals)

**Soil :** Red clay and limestone pebbles

**Alcohol :** 13%

**Residual Sugar :** 1 g/l

**Tasting notes :**

Classic dry Provence Rosé. Beautiful pale pink in color with aromas of rich, fresh fruits, followed by hints of white flowers and minerals. This refined, delicate rosé is both fresh and delicious. A perfect wine for all occasions.

