Banville
Wine Merchants

ROSE GOLD

Provence, France

Products

AOP Côtes de Provence Rosé

A Love for Provence Rose Gold was founded in 2017 by Casey Barber, inspired by her deep love for Provence, which began over 20 years ago during a visit to the South of France. Enchanted by the region's rolling vineyards, sunlit hills, and vibrant culture, she fell in love with the fresh, elegant wines that capture Provence's unique charm. Inspired to share the essence of this remarkable place, Casey created Rose Gold to celebrate its exceptional terroir and spirited lifestyle. The result is a rosé that beautifully brings the magic of Provence to life. In the fall of 2024, Lia Tolaini-Banville joined Casey Barber as a partner in Rose Gold, bringing her extensive expertise as a longtime winery owner and USA wine importer to elevate the brand by blending its lifestyle appeal with a steadfast commitment to quality. Crafting a Vision Casey Barber founded Rose Gold with the goal of creating a rosé that embodies the authenticity and elegance of Provence. To realize this, she partnered with Maîtres Vignerons de la Presqu'île de Saint-Tropez (MVST), a collective of renowned estates in the iconic terroirs of Saint-Tropez and the surrounding "Golden Triangle." Regular tastings by Lia, Casey, and MVST enologists ensure each vintage delivers a harmonious balance of authenticity, sophistication, and a vibrant sense of place. THE VINEYARDS Distinctive Locations: Located in the prestigious Côtes de Provence Appellation, known as the "Golden Triangle" (Cuers, Pierrefeu, Puget-Ville) near the region of St. Tropez. Terroir Diversity: Cuers and Puget-Ville feature a mix of limestone (imparting minerality), clay (adding structure), and schist soils (enhancing aromatics). Pierrefeu's red clay and sandstone soils contribute depth and richness. Elevations from 100-400 meters provide varied sun exposure and diurnal shifts, preserving acidity and freshness. Microclimate Advantages: 2,800+ hours of sunshine, cooling Mediterranean breezes, and moderate rainfall ensure optimal ripening and healthy vines. Sustainable Vineyard Practices: Organic fertilizers, water conservation, and biodiversity-focused farming minimize environmental impact while enhancing vineyard health. Provenance & Expression: Low yields ensure concentrated wines with fresh acidity, ripe fruit, aromatic complexity, and the finesse of Provence's diverse terroirs. THE WINEMAKING Growers' Collaboration: Trusted partnerships with growers provide consistent access to exceptional, low-yield fruit (45-55 hl/ha). Blending Expertise: Final blends balance Cinsault's elegance, Grenache's structure, and Carignan's aromatics for vibrant, terroir-driven rosé wines. Consistency Across Vintages: Meticulous vineyard sourcing and precise winemaking ensures a reliable wine style year after year. Commitment to Quality: Traditional

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methods like whole-cluster pressing are combined with modern techniques for clarity, precision, and refinement.

Winemaker : Florian Lecroux

www.rosegoldwine.com

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