

Âme du Vin

Provence Rosé

Varietals:

45% Grenache Noir, 19% Cinsault, 16% Syrah, 10% Rolle, 10% Tibouren

Tasting Notes:

A luminous color with hints of peach. The nose offers aromas of white-fleshed fruit, underlined by hints of garrigue. On the palate, persistent flavours of exotic fruit in a silky, well-balanced body.

Vineyards:

Region:	Côtes de Provence, France
Property Name:	Lamanois
Size:	45 hectares
Training Method:	Cordon de Royat
Planting Density:	4,000 vines/hectare
Soil Composition:	Clay and limestone
Elevation:	Vineyard planted on hillsides
Exposure:	Southwestern
Practices:	Made with Organic grapes; Sustainable farming

Winemaking:

Harvest: September

Harvest Method: Machine

Fermentation: A short skin maceration is carried out before pressing. The juice is settled at low temperature. Alcoholic fermentation is thermo-regulated and malolactic fermentation is blocked. Vinification is then carried out in the traditional way in stainless steel vats under temperature control. Everything is inerted during the whole process to avoid oxydation.

Aging:

Vessel: Stainless Steel
Ageing Potential: 2 Years

Food Pairing:

Enjoy as an aperitif or with seafood and exotic dishes.
Serve between 42–48°F

Technical Data:

Alcohol:	13%
pH:	3.37
Residual Sugar:	1.6 grams/liter
Acidity:	3.02 grams/liter

