

Âme du Vin

Provence Rosé

Varietals:

70% Grenache 30% Cinsault

Tasting Notes:

Âme du Vin (pronounced Ahm-du-VAHN) "Soul of Wine" embodies the sun-drenched beauty of Côtes de Provence with distinctive elegance. Expressive notes of fresh apricot, citrus and jasmine flower delight the senses, yielding an exceptional rosé with balance and length.

Vineyards:

Region:	Côtes de Provence, France
Name:	Les Caves du Commandeur
Size:	4000 hectares
Training Method:	Cordon de Royat
Planting Density:	5,000-6,000 vines/hectare
Soil Composition:	Clay and limestone
Elevation:	400 meters
Practices:	Sustainable farming

Winemaking:

Harvest:	September
Fermentation:	Cement tanks for breathing followed by stainless steel.

Aging:

Bottle-Aging Duration:	5 months
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Technical Data:

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



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