

# Âme du Vin

## Provence Rosé

**Vintage:** 2023

**Varietals:**

32% Grenache, 25% Cinsault, 20% Tibouren, 10% Vermentino and 13% Syrah

**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



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