

Notre Dame de Cousignac

Luberon Rosé AOC

90% Grenache, 10% Syrah

Tasting Notes:

A vibrant pink color with tints of orange. Perfumed and floral, with sweet strawberry, flowers, mint, and cherry blossom aromas. It hits the palate with a freshness, elegant texture, bright acidity, and clean, dry finish. Beautiful mineral notes add complexity to the medium-bodied, well-balanced, and lively finish. Enjoy alone as an aperitif or alongside traditional Mediterranean dishes such as couscous, paella, ceviche, and anything from the sea. Drink now.

Vineyards:

Region: Luberon, Rhône, France
Training Method: Cordon
Soil Composition: Clay, limestone, & sand
Planting density: 6500 vines/hectare
Elevation: 200-450 meters
Exposure: Southwestern

Winemaking:

Harvest: Early September
Fermentation: Direct pressed and fermented at 14-16°C. Partial malolactic fermentation occurs.

Aging:

60 days on the fine lees in stainless steel followed by 30 days in bottle

Technical Data:

Alcohol: 13%
Residual Sugar: 3.7 grams/liter
pH: 3.5

Production:

2,400 cases



IMPORTER
OF THE YEAR
2014

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