

UNPARALLELED<sup>®</sup>  
WINES WITH LATITUDE

*Pale pink with aromas of melon and tangerine with fresh flavors of pomegranate and grapefruit. Dry rosé with refreshing acidity.*



## UNPARALLELED ROSÉ CUVÉE

The finest regions. The best terroir. The benchmark varietals. What it means to be best in class.

### SOIL

Clay-limestone rocks.

### PRODUCTION TECHNIQUE

The rocky, gently sloping hills of Southern France and the region's proximity to the Mediterranean Sea creates ideal growing conditions for Rosé wines. The wine ferments in concrete tanks at 10-13°C to dryness. Winemaking is very natural and hands off. The wine is aged on fine lees for 4 months prior to bottling.

### BOUQUET

Floral, melon and tangerine.

### TASTE

Fresh flavors of pomegranate and grapefruit.

### FOOD PAIRING

Versatile with a wide range of foods such as a spring salad, goat cheese tart or grilled chicken with fresh herbs.

### ORIGIN

Coteaux Varois en  
Provence, France

### VARIETIES

55% Syrah  
40% Grenache  
5% Rolle

### ANALYSIS

Alcohol	13.0% Vol
Total Acidity	6.0 g/l

### SIZE(S)

750ml 8 64233 00003 5

### PACK(S)

750ml 6pk