



## UNPARALLELED

Rosé Cuvée

Coteaux Varois en Provence, France

***Area of Production:***

Coteaux Varois en Provence, France.

***Soil:***

Clay-limestone rocks.

***Grape Varieties:***

55% Syrah, 40% Grenache and 5% Vermentino.

***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. We source this cuvée of Syrah, Grenache and Vermentino from a beautiful wine estate in the picturesque massif de la Loube. The wine ferments in concrete tanks at 10-13°C to dryness. The winemaking is very natural and hands off. The wine is aged on fine lees for 4 months prior to bottling.

***Characteristics:***

*Color:* Pale pink.

*Bouquet:* Floral, melon and tangerine.

*Taste:* Fresh flavors of pomegranate and grapefruit.

*Alcohol Content:* 13%.

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