

Solis, Rosé de Provence, Rosé

AOP Côtes de Provence, Provence, France

Sunny with mild temps and kept dry by the powerful mistral wind that blows in from the north after each rainy spell, Provence is a natural fit for organic, sustainable viticulture. Many Provence rosés are estate grown and vinted. None of them are sweet. It would be distinguishing enough on its own but it's quickly followed anyway by that magic-carpet scent enhanced by the addition of lavender, which is somehow unmistakably present in these famously fresh and crisp rosés wherever you're drinking them.

PRESENTATION

When stocking up on summer goodness, ice-cold rosé is a natural choice. What could be better after a long, hot day and a sweaty commute? Bringing sunshine from the first sip, it's versatile with different foods, and bridges the gap between white and red so perfectly. The great thing about good rosé is its savory, often mineral edge, paired with refreshingly crisp acidity.

WINEMAKING

Harvested at sunrise to noon. Destemming and slight crushing at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures in state-of-the-art gravity-fed cellar.

VARIETALS

Grenache noir 60%, Cinsault 20%, Syrah 20%

13 % VOL.

GM: No.

Contains sulphites.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Solis is a classic Provence style rosé and a blend of grapes sustainably farmed and carefully selected from a couple of vineyards overlooking in some small distance the beautiful shores of the Mediterranean Sea. Light pink in color, this is a rich, scintillating wine. It pulsates with freshness as well as ripe berry flavors. Lightly but firmly structured, it is all about fruitiness, with crisp acidity at the end. A summer staple and a true gustatory escapade!

FOOD PAIRINGS

The complexity of this rosé wine makes it an excellent wine to pair with a variety of foods, particularly more assertively flavored and spicy foods. Classic Mediterranean dishes featuring garlic and hearty herbs such as thyme, rosemary, and oregano pair very well with our wine. Simple shellfish and fish dishes prepared with olive oil and garlic can also be a perfect match.

