

## Ripaille Côtes-de-Provence, Rosé, 2022

AOP Côtes de Provence, Provence, France

Welcome to the world of Ripaille wines! The metal cutlery that graces our labels has long been regarded as the perfect, final touch to remarkable feasting, French taste for delicious foods and way of living; let that legacy live on with Ripaille, the perfect finishing touch to your culinary masterpieces, a gathering with friends, or even just after a long day's work!

### PRESENTATION

Ripaille Rosé is a blend of Cinsault, Grenache & Syrah. These grapes were carefully selected in the best vineyards of Provence to attain a fruit-forward, full-bodied blend that is fresh and lively. The wine is intense pink with purple-blue hues, and the nose is complex and expressive with intense raspberry and strawberry notes.

### WINEMAKING

Harvested at sunrise to noon. Destemmed and slightly crushed 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.

### VARIETALS

Cinsault 50%, Grenache noir 30%, Syrah 20%

### 13 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service: 10°C / 50°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

This is an impressive blend, packed with ripe strawberry fruits, rhubarb and citrus notes as well as a full and rounded character. The red fruits are balanced by a crisp edge that will allow it to age for several months. Ripaille Provence has great intensity as well as strong minerality and saltiness. It's rich, juicy and structured. The nearest equivalent to this style of rosé is crisp dry white wines and they'll go with similar food: light salads (Niçoise), pasta and rice dishes, especially with seafood, raw (fish roe and salmon tartare) and lightly cooked shellfish and grilled fish and goats' cheeses.

### REVIEWS AND AWARDS



"A fresh and tangy wine, this has acidity that lifts caramel and spice into the red-fruit flavors. With its bright aftertaste, the wine is ready to drink."

**Roger Voss, Wine Enthusiast**

