

Racine Côtes-de-Provence, Rosé, 2022

AOP Côtes de Provence, Provence, France

Established in South of France, and not unlike with age-old vineyards, we find our inspiration in our long fruitful relationship with the best producers. Here you will come across our delicious rosé sourced from the best vineyards of Provence.

PRESENTATION

When stocking up on summer wine, 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, dry rosé is its savory, often mineral edge, paired with refreshingly crisp acidity.

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 60%, Grenache noir 20%, Syrah 20%

13,5 % VOL.

Contains sulphites.

SERVING

T° of service: 10°C / 50°F.

AGEING POTENTIAL

2 to 3 years

TASTING

This is a rich, 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. Racine Provence has great intensity as well as strong minerality and saltiness. It's rich, juicy and structured.

FOOD PAIRINGS

The nearest equivalent to this style of rosé is crisp dry white wines such as Pinot Grigio 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. Perfect hot weather drinking.

REVIEWS AND AWARDS

LE GUIDE HACHETTE DES VINS

Vin très réussi

"With 60% Grenache, this cuvée charms with its fruity aromas complemented by sweet candy and sweet spice notes. Both smooth and fresh, the palate stretches into a beautiful finish around the acidulous fruits."

Translated from French to English., **Le Guide Hachette des Vins**

