

Champs de PROVENCE®

REGION: Côtes de Provence AOC

GRAPE VARIETIES: 55% Grenache, 25% Cinsault, 20% Syrah & Rolle

SOIL: Limestone, clay, sandstone

Vinification & Aging:

Grapes are harvested by hand at night to maintain freshness and acidity, then pressed and cold stabilized for 5 to 6 days – before fermentation in stainless tanks at controlled temperatures (61°F) for 15 days. Each grape variety is vinified separately, then the wines are aged on fine lees for several weeks before blending.

Tasting Notes:

A classic dry rosé with vibrant notes of peach, citrus and red berries with a medium-body, flavorful hints of raspberry and a zesty mineral finish.

Food Pairings:

Seafood, charcuterie, fresh cut fruit

Terroir:

Grapes for this wine are grown in the Côte de Provence region of southern France along the Mediterranean Sea – from vineyards near the villages of Trets, Peynier and Pourriéres – at the southern foothills of the Montagne Sainte-Victoire (made famous by a series of oil paintings from French artist, Paul Cézanne). The mountains shield the vines from the strong Mistral winds from the north, which help to preserve freshness and acidity.

						CASE				BOTTLE					
SIZE	UPC	SCC	BTLS/CS	CS/LYR	CS/PLLT	WT	LGTH	WDTH	HGHT	HGHT	DIA	ABV	ACIDITY	PH	RS
750mL	0-84279-99800-8	300-84279-99800-9	6	23	92	19.4 lbs.	14.0 in.	6.7 in.	13.0 in.	13.0 in.	3.25 in.	13.0%	3.45 g/l	3.50	0.5 g/l

Prestige Beverage Group
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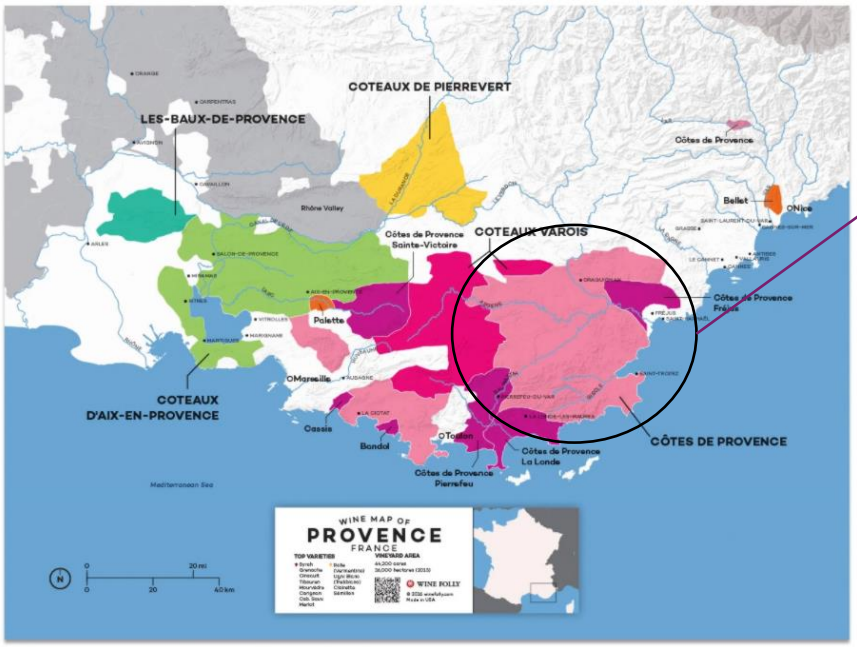



Region: **Côte de Provence AOC**

- **Climate**: Mediterranean, with hot, dry summers and mild winters – moderated by the Mistral wind
- **Soil**: limestone, clay, sandstone
- 88% of wines produced from this region are Rosé
- Granted AOC status in 1977 – including 84 communes – but the history of winemaking in Provence dates back centuries ago!

A classic dry rosé with medium body, bright acidity and crisp minerality – *the South of France is just a sip away!*

Classic Provençal Rosé Style: a dry rosé with vibrant notes of peach, citrus, and red berries with hints of raspberry and a zesty mineral finish – this wine pairs perfectly with seafood, charcuterie or just a patio on a warm day shared with friends!

The Pinnacle of Sourcing: grapes for this wine are grown in the Côte de Provence region of southern France along the Mediterranean Sea – at the southern foothills of the Montagne Sainte-Victoire. The mountains shield the vines from the strong Mistral winds from the north, which help preserve freshness and acidity.

Additional Selling Resources – LOCATED HERE

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