# Champs de PROVENCE®




**REGION:** Côtes de Provence AOC

**GRAPE VARIETIES:** 65% Grenache, 20% Syrah, 15% Cinsault

**VINTAGE:** 2025

**ABV:** 13.0%

**ACIDITY:** 3.51 g/l

**PH:** 3.31

**RESIDUAL SUGAR:** 0.5 g/l

**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 |
| 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. |

Prestige Beverage Group
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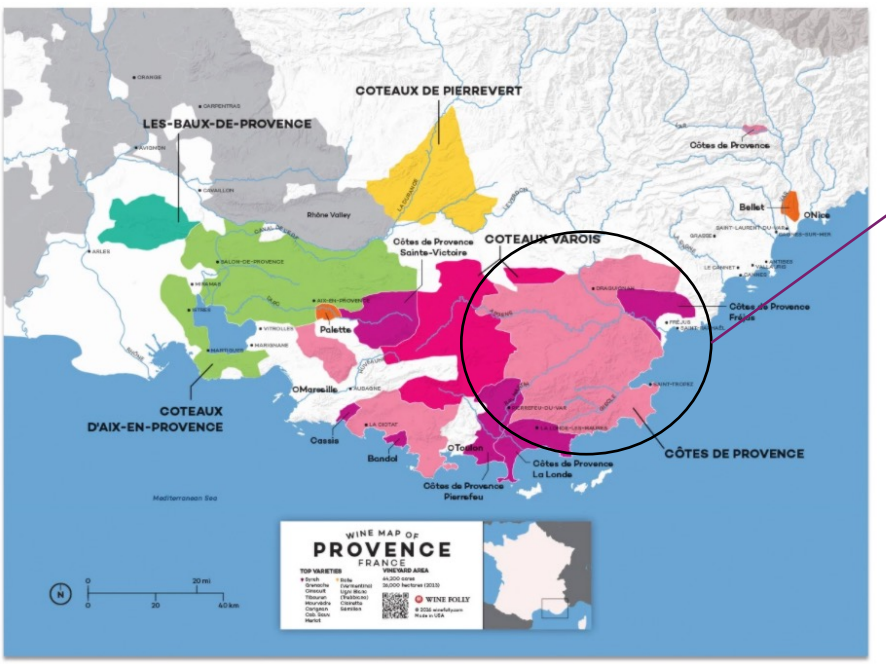





Region: **Côte de Provence AOC**

- **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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