



Ame Du Vin

Cote du Provence Rosé



Varietal: 70% Grenache, 30% Cinsault **Elevation:** 400 mts

Practice: Sustainable farming

Dry Extract:

Appellation: Provence, France

Production:

Alcohol: 13.5%

Acidity: 3.02 gr/liter

Residual Sugar: 1.6 gr/liter

pH Level: 3.37

Tasting Notes:

Expressive notes of fresh apricot, citrus and jasmine flower delight the senses, yielding an exceptional rosé with balance and length.

Aging:

Bottle aging duration: 5 Months

Winemaking:

Cement tanks for breathing followed by stainless steel.

Food Pairing:

Enjoy as an aperitif and with canapés, soft cheeses, white meats and fresh seafood.

Accolades:

2016 Wine Spectator - 88 pts

