

2018 OLEMA ROSÉ CÔTES DE PROVENCE



ABOUT THE WINE: Made in the Côtes de Provence in the village of Vidauban in a true Provence Rosé style, this wine is crisp, dry and has the perfect balance of color, body and bouquet. Soaring aromatics of watermelon, strawberry, raspberry and rose petal jump from the glass. Flavors of cherry, watermelon and hints of kirsch lead to a wonderful burst of refreshing acidity on the finish.

2018 VINTAGE: Harvest in Provence this year happened under ideal weather conditions with fully ripe grapes showing good acidity. While the ongoing drought in the region gave lower yields in our vineyards, the vines remained healthy, providing greater depth of flavor and concentration on the palate.

WINEMAKER NOTES: All grapes went direct to press with minimal skin contact leading to the pale salmon color and a subtle grip. The must was fermented cold preserving the freshness of floral aromatics and matured in stainless steel giving vibrant fruit intensity and a long, crisp finish.

ALCOHOL: 12.5%

APPELLATION: Côtes de Provence, village of Vidauban

BLEND: 50% Grenache, 20% Mourvèdre, 15% Carignan, 10% Cinsault, 5% Syrah

PRIOR VINTAGE RATINGS:

2017 – 92 points, James Suckling

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SUGGESTED RETAIL PRICE: \$16