

2020 OLEMA ROSÉ CÔTES DE PROVENCE



ABOUT THE WINE: Made in Côtes de Provence in the village of Vidauban in a true Provence Rosé style, this wine is smooth and elegant, a lovely pale copper-salmon color in the glass. Soaring aromas of fresh strawberry, watermelon rind and honeysuckle lead into flavors of white peach, Meyer lemon and hints of jasmine on the palate. The wine shows delightful balance between richness and refreshing acidity through the finish, a testament to the outstanding 2020 vintage in Côtes de Provence.

2020 VINTAGE: Harvest in Provence this year happened under ideal weather conditions with fully ripe grapes showing lovely acidity. While the hot summer and ongoing dry season 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 copper-salmon color and smooth, viscous texture. 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: 40% Grenache, 24% Cinsault, 15% Syrah, 10% Carignan, 8% Mourvèdre, 3% Rolle

RATINGS: 92pts – James Suckling

SUGGESTED RETAIL PRICE: \$15