

2022 OLEMA ROSÉ CÔTES DE PROVENCE



ABOUT THE WINE: Made in Côte de Provence in the village of Vidauban in a true Provence Rosé style, the 2022 Olema Rosé opens with a nose filled with delicate scents of strawberry, juicy peach and rose petals. On the palate, it delivers a punch of flavor with ripe grapefruit, lemon, and melon notes that lead to a crisp, refreshing finish.

2022 VINTAGE: The 2022 vintage in Côte de Provence was highly anticipated and turned out to be great. The spring was dry and mild with good growing conditions for the vines, while the summer brought a heat wave and low rainfall, making the vines work harder. Due to the summer weather, the grapes were smaller and more concentrated, resulting in bright and expressive wines.

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: 13%

APPELLATION: Côte de Provence, village of Vidauban

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

SUGGESTED RETAIL PRICE: \$15