

2023 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 2023 Olema Rosé opens with a nose filled with strawberries and cream, lychee, and white nectarine. On the palate, it evokes the essence of the Provençal countryside, heightened by a pronounced salinity and delicate rose undertones. The palate holds a textural, mineral-rich profile, gracefully incorporating lush ripe peaches and orange blossoms, and culminates in a well-rounded finish.

2023 VINTAGE: The 2023 vintage in Côte de Provence began with a very dry start to the year, until the heavens opened in May with a downpour of rain that continued into June—during these two months there was double the amount of precipitation compared to a “normal” year. The summer was fairly dry, and temperatures rose as summer turned into fall, resulting in rosé that has nice weight and texture in addition to the classic rosé vibrancy and freshness.

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, 10% Syrah,
10% Carignan, 10% Mourvèdre

SUGGESTED RETAIL PRICE: \$15