

2024 OLEMA ROSÉ CÔTES DE PROVENCE



ABOUT THE WINE: Crafted in the heart of Côtes de Provence in the village of Vidauban, the 2024 Olema Rosé embodies the classic Provençal style, shaped by an ideal growing season of warm days and timely rains. Aromas are bright and expressive, with classic rosé notes of ripe strawberry, cantaloupe, yellow peach, orange blossom, and a hint of currant bud. On the palate, vibrant acidity brings freshness and lift to layered flavors of strawberry, melon, cranberry, and cherry, with subtle notes of tangerine and juniper berry adding complexity to a crisp, elegant finish.

2024 VINTAGE: The 2024 growing season in Provence was marked by an exceptionally warm and dry spring, encouraging early budbreak and healthy vine development. Summer brought moderate temperatures and well-timed rainfall, creating ideal conditions for balanced ripening and vibrant acidity. Overall, the vintage is yielding wines with pronounced aromatics and fresh minerality—particularly promising for rosé.

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: 50% Grenache, 20% Cinsault, 10% Syrah,
10% Carignan, 10% Mourvèdre

SUGGESTED RETAIL PRICE: \$17