



2025 OLEMA ROSÉ CÔTES DE PROVENCE, FRANCE



ABOUT THE WINE

Crafted in the heart of Côte de Provence in the village of Vidauban, the Olema Rosé embodies classic Provençal style. Aromas are bright and expressive, with classic rosé notes of ripe strawberry, peach, and citrus blossom. On the palate, vibrant acidity brings freshness and lift to layered flavors of strawberry, melon, cranberry, and cherry, with subtle notes of tangerine through the finish.

VINTAGE NOTES

The 2025 growing season in Provence began with a notably wet winter and spring that replenished soil moisture. As the season progressed, warm conditions encouraged vigorous vine growth and healthy canopy development, while alternating periods of summer heat and cooler intervals allowed grapes to ripen steadily without excessive stress. Harvest arrived slightly earlier than average, with generally healthy fruit and good phenolic maturity. Overall, the 2025 wines from Provence are marked by vibrant freshness, balanced ripeness, bright aromatics, and lively acidity.

WINEMAKING

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| Appellation | Côte de Provence, France |
| Variety/Blend | 38% Grenache, 31% Cinsault, 12% Syrah, 8% Rolle, 6% Carignan, 5% Mourvèdre |
| Alcohol | 12% |
| Suggested Retail Price | \$17 |