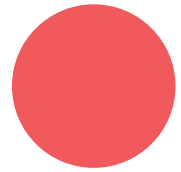




CŒUR CLÉMENTINE COTES DE PROVENCE



REGION: Puget-Ville, Var, France

VINEYARD: With over 800 hectares (1,976 acres) under management, our vineyards are unique due to the surrounding geological landscape. Rising from the valley floor, the vineyards encompass rolling hills as well as hill-side allotments with stony soil, limiting production per hectare. The result is a natural way of maturing grapes in our unique micro-climate.

SOIL: Clay calcific

COMPOSITION: v2016 Grenache, Cinsault, Mourvèdre, Tibouren

WINEMAKING: Our winery has been making rosé at the co-operative since 1923 using traditional methods that have been carried down from generation to generation. We maintain a late night/early morning harvest when temperatures are coolest and then send the fruit into a soft, cold press. Skin contact is minimal resulting in a lighter, dryer rosé. Aged in stainless steel cuveés for a period of 25- 45 days until blending and bottling.

TASTING NOTES: From one of the oldest and finest wine regions in the world; Côtes de Provence, this designated AOC rosé wine is bone-dry with hues of spring flowers, citrus and minerals found only in Provence. We extract the best part of the fruit at exactly the right time to maintain a balance between clarity, color and vibrant aromas. Clémentine is a magical rosé that dances along the palate; to be enjoyed as an apéro or with poultry, fish, and meat.

ALCOHOL: 13.5% Vol
pH 3.33 | **TA** 3.1 g/l
UPC: 376004700843