



# 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 hillside 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:** v2018 Grenache 36%, Cinsault 20%, Carignan 20%, Mourvèdre 12%, Syrah 8% Tibouren 4%

**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:** Our 2018 vintage is fruit-forward with white peach, green citrus, and tangy clementine offering aromas of spring flowers, lavender, and hibiscus accents. Lighter in color than anything we've produced, this bone-dry rosé delivers a well-rounded roll on the palate. 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% Vol  
**pH** 3.32 | **TA** 3.6 g/l