

RAMEAU D'OR

TASTING NOTES



Vintage

2022

Region

AOP Côtes de Provence

Cepage

Grenache, Carignan, Cinsault, Syrah

Terroir

This wine was crafted from vineyards located in the Cœur du Var department, in the heart of the Côte de Provence. Located on sunny slopes that benefit from cool and fresh nights, this is the perfect climate for producing the best rosé. The soil and sub-soil are composed of limestone from the Trias and the Jurassic period, with some clay-limestone variation.

Vintage

Harvest started on the 15th August which coincided with one of the hottest days with temperature soaring to 40°C. We had to work extremely quickly to ensure all grapes were picked in order to preserve aromatic potential and acidity. Our efforts resulted in a smaller yield than V22, but the flavour concentration and acidity make this vintage one of our best.

Winemaking

From 30 year old vines, yielding 55hl/ha. Grapes are night harvested, when temperatures are cooler, to preserve crispness, aromas and to protect the berries from oxidation. The direct pressing is carried out in a pneumatic press, offering a softer pressing action. After a partial cold maceration, the alcoholic fermentation occurs at a low temperature (16-18°C). After clarification, the wine is matured in stainless steel tanks with regular stirring of the lees. The fine lees will protect the wine from oxidation and will bring complexity and texture to the blend.

Tasting Note

At first glance, the classically enchanting salmon pink colour transports you straight to Provence. On the nose, you'll find notes of red berries, pomegranate and a hint of spring flowers. The palate is refreshing with a lovely density, laden with white peach, rose petals and a mouthwatering acidity. Striking a delicate balance between fruit weight, phenolic grip and lip-smacking mineral acidity - this is the Provence we know and love - c'est trop bon!