

Rose Gold Rose Cotes de Provence

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Cotes de Provence

CEPAGE: 38% Cinsault, 32% Grenache, 10% Carignan, 8% Mourvedre, 6% Other, 6% Syrah

WINEMAKING: Grapes are hand picked overnight. Gentle pressing in oxygen-free conditions. Minimal skin contact. Cold fermentation in temperature-controlled stainless steel tanks. The wine rests on the lees for three to four months before bottling.

ALCOHOL BY VOLUME: 13.0%

AGING: 3-4 months on lees

THE STORY

Rose Gold was founded in 2017 by Casey Barber, inspired by her deep love for Provence, which began over 20 years ago during a visit to the South of France. Enchanted by the region's rolling vineyards, sunlit hills, and vibrant culture, she fell in love with the fresh, elegant wines that capture Provence's unique charm. Inspired to share the essence of this remarkable place, Casey created Rose Gold to celebrate its exceptional terroir and spirited lifestyle. The result is a rosé that beautifully brings the magic of Provence to life.

THE ADJECTIVES

OVERALL: Elegant & vibrant

AROMAS / FLAVORS: Peach, cherry, rose petals, a subtle hint of herbs

MOUTHFEEL: Lively & rich

THE SELLING POINTS

AWARDS: 90pts Vinous

SUSTAINABILITY: Sustainable In Practice

