

# RAMEAU D'OR

## TASTING NOTES



### Vintage

2019

### Region

AOP Côtes de Provence

### Cepage

Syrah, Grenache and Cinsault

### Terroir

This wine was crafted from vineyards located in the Coeur du Var department, in the heart of the Côte de Provence. Located on sunny slopes that boast cool and fresh nights, this is an optimum climate for high class rose. The soil and sub-soil are composed of limestone from the Trias and the Jurassic period, with some clay-limestone variation.

### Vintage

2019 was a difficult year for grape growers in Provence. A cold spring followed by drought meant smaller yields but allowed uninterrupted sunlight and exposure throughout the season. A few welcomed thunderstorms during the hot summer enabled the grapes to ripen slowly despite the lack of rain, achieving gradual aromatic and acid development. The mistral aided in cooling the vines down, protecting them from peak humidity-related diseases, whilst cooler nights preserved freshness.

### Winemaking

From 30 year old vines, yielding 50hl/ha. Grapes are hand harvested, when temperatures are cooler, to preserve acidity, aromatics and protect the berries from oxidation. Upon arrival to the cellar, grapes are directly pressed at a controlled temperature of 10/15° C. Only the premium juices from the first press are used. Fermentation occurs at a low temperature of 12/15°C. The process is managed under an inert atmosphere, using nitrogen to avoid oxidation and to preserve colour and aromatic potential. The wine remains on fine lees at least 5 months prior to bottling, resulting in a final 12.5% alcohol.

### Tasting Note

Very pale with just a hint of peachy blush. On the nose, intensely floral with spice-tinged berries; on the palate it has a lovely density, laden with white peach, rose petals and grapefruit rind. Striking a delicate balance between fruit weight, lip smacking mineral acidity and taut, spicy fine-grained tannin - this is the Provence we know and love - tres elegant and long.

