

Grapes

59% Syrah
27% Grenache
9% Cinsault
5% Clairette

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

12.50%

Residual Sugar

0.3 g/l

pH

3.45

Total Acidity

4.28 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

05/02/2025

Roumery Rosé 2022 6x75cl

Winemaker Notes

A fresh and fruity aromatic Rose with aromas of strawberry, grapefruit, citrus and peach. This Rose is fresh and full on the palate.

Vineyard

Limestone soil made up of red clay. Parcels located in the villages of Pourcieux and Pourrières at the feet of Mount Aurélien and Mount Sainte-Victoire. Mediterranean climate.

Winemaking

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Vintage

Provence's 2022 vintage was marked by an unusual absence of distinct seasonality, with a mild autumn and winter resembling each other. Spring frosts posed initial concerns but were mitigated by delayed pruning. Dry and hot conditions throughout the growing season proved challenging for the vines and led to early ripening. Despite these challenges, the harvest yielded pale, fresh Provence Roses.

Food match

Grilled and Roasted White Meats

This Rose can accompany all your summer meals; cold cuts, mixed salads, melon, Asian cuisine, grilled meats but also your pizza & pasta evenings!

