

Grapes

50.3% Syrah  
37.2% Grenache  
8.3% Cinsault  
4.2% Clairette Blanche

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

12.50%

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

22/12/2024

# Roumery Rosé 2023 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

With a historically dry and mild winter (barely 50 mm of rain by the end of March), the vines came to life earlier. It was a stressful start of season, with the spectre of spring frost looming large. Fortunately, we managed to get through the frost in this sector and bud-burst spread evenly through the month of May. At the start of the season, bunches began to form nicely. Spring was cool and rainy. Vegetative growth was perfect. Ideal conditions for our new Grenache vine planted in April.

## 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!

