

# VINO FINO

Explore a World of Wine

## LES JAMELLES CLAIR de ROSÉ 2023



PRICE  
DROP

VINO  
VALUE

TOP  
SELLER



\$17.99

### Quintessence Rosé

Product Code:	7482	Closure:	Screw Cap
Country:	France	Unit:	Each
Region:	Languedoc-Roussillon	Volume:	750ml
Sub Region:	Vin de Pays d'Oc	Alcohol:	12.5%
Style:	Rosé	Grape:	Grenache, Cinsault
		Natural:	Vegan Friendly



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## TASTING NOTES

### Gold Medal - Sakura Japan Women's Wine Awards 2024

Another excellent, well priced Rose from Les Jamelles. From the Languedoc region along the Mediterranean coast of the South of France the "Clair de Rose" is part of the winery's "Classique" range and sits above the Petite we have featured previously.

### Winery notes (2023 Vintage)

"Clair de Rose" embodies the quintessence of a Les Jamelles rosé, though, exceptionally, it is a blend of two grape varieties, Grenache and Cinsault. The result is a subtle wine that is well balanced: elegant and delectable, floral and fruity, fresh and round on the palate. Doted with lovely pale pink colour, Les Jamelles Clair de Rose is perfectly balanced, fresh, lively and round, with floral and fruity aromas of raspberry and grenadine."

### 5 Stars & 93/100 Sam Kim, Wine Orbit, November 2024 (2023 Vintage)

"It's finely scented on the nose, showing crunchy apple, apricot and lemon zest characters with a hint of pomegranate. The palate is equally charming with juicy fruit flavours backed by vibrant acidity, making it mouth-watering and delightfully appealing. At its best: now to 2026."

### 89/100 Cameron Douglas MS, November 2024 (2023 Vintage)

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"Fragrant, floral and lifted bouquet with scents of white flowers and wet stone minerals, fruits scents of apple and citrus with a touch of raspberry bush. A crisp and dry wine on the palate with plenty of salivating acidity, delicate fruit flavours and a light chalky texture. Well made and ready to drink from day of purchase through end of summer 2026."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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