

ULTIMATE PROVENCE CÔTES de PROVENCE ROSÉ 2023



Original price was: \$41.99.\$36.99Current price is: \$36.99.

Product Code:	3824	Closure:	Cork
Country:	France	Unit:	Each
Region:	Provence	Volume:	750ml
Sub Region:	Côtes de Provence	Alcohol:	12.5%
Style:	Rosé	Grape:	30% Cinsault, 30% Grenache, 30% Syrah, 10% Rolle







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TASTING NOTES

Winery notes (2023 Vintage)

"Star bright in colour, vibrant pale pink that has flecks of copper reflections. A unique combination of classic Provencal red berries leading to scents of the holidays – citrus fruits, pine. The spice notes from the Syrah provides a dry, white pepper characteristic across the entire palate. A touch of Rolle gives great acidity and brightness that lends notes of winter citrus, spice with a warming finish. The beauty of this wine extends from the bottle to the contents. Layers of raspberry, strawberry jam in the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but roundness to enjoy on its own. If you only have one bottle to bring – this is the ultimate wine for any occasion."

Reviews for previous vintages below...

5 Stars & 93/100 Sam Kim, Wine Orbit, August 2022 (2021 Vintage)

"Delicate and brightly expressed with sweet cherry, raspberry, lemon peel and crunchy apple aromas, it's finely textured and brilliantly focused on the palate delivering elegance and exquisite poise. Crisp-dry and lingering. At its best: now to 2024."



"Bright, even, pale peach pink. This has an alluring, soft, focused bouquet penetrating aromas of strawberry, red currant, stonefruit intertwined floral and citrus peels. Medium-bodied, fresh aromas of strawberry, red currant and nectarine extended citrus peels, red floral and basil. The fruit is succulent and fresh, supported by lively acidity. A chalky mouthfeel carries talcum phenolics to a lingering, refreshing finish. This quintessential Provence Rosé possesses elegant, vibrant fruit on a fine, chalky mouthfeel and lingering finish. Match with sushi and seafood over the next 3 years. A blend of Syrah, Cinsault, Grenache Noir and Rolle, fermented to 12.5% alc."

CONTACT VINO FINO

OPEN HOURS

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

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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