

# Rose Gold

# Rose Cotes de Provence

## THE FACTS

**COUNTRY:** France

**REGION:** Provence

**APPELLATION:** Cotes de Provence

**CEPAGE:** 38% Cinsault, 32% Grenache, 10% Carignan, 8% Mourvedre, 6% Other, 6% Syrah

**WINEMAKING:** Grapes are hand picked overnight. Gentle pressing in oxygen-free conditions.

Minimal skin contact. Cold fermentation in temperature-controlled stainless steel tanks. The wine rests on the lees for three to four months before bottling.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 3-4 months on lees

## THE STORY

Rose Gold was founded in 2017 by Casey Barber, inspired by her deep love for Provence, which began over 20 years ago during a visit to the South of France. Enchanted by the region's rolling vineyards, sunlit hills, and vibrant culture, she fell in love with the fresh, elegant wines that capture Provence's unique charm. Inspired to share the essence of this remarkable place, Casey created Rose Gold to celebrate its exceptional terroir and spirited lifestyle. The result is a rosé that beautifully brings the magic of Provence to life.

## THE ADJECTIVES

**OVERALL:** Elegant & vibrant

**AROMAS / FLAVORS:** Peach, cherry, rose petals, a subtle hint of herbs

**MOUThFEEL:** Lively & rich

## THE SELLING POINTS

**AWARDS:** 90pts Vinous

**SUSTAINABILITY:** Sustainable In Practice

