

WINES *by*
KYLIE MINOGUE

CÔTES DE PROVENCE ROSÉ 2022

BLEND 60% Grenache, 25% Cinsault, 10% Syrah + 5% Rolle

CÔTES DE PROVENCE

The oldest winemaking region in France, beautifully robed in lavender, sunflowers, olive trees and vines. The 2022 vintage is sourced from vineyards in the heart of the Côtes de Provence region, from villages centrally located between Marseille and Cannes.

VITI

The vineyards are wholly orientated around maximising quality and environmental sustainability. The terroir is predominantly limestone and clay with some pebbles. The local microclimate of strong southerly breezes and the northern mistral winds continually aerate the grapes and foliage, ensuring optimum ripening conditions. Most of the vineyard is certified HVE (Haute Valeur Environnementale) which is underpinned by the highest respect for the environment. The 4 key HVE pillars are: protection of biodiversity, phytosanitary strategy, control of fertilisation processes and strict management of water resources.

VINI

Grapes are pressed gently to ensure a soft tannin extraction. The must is then settled to give a clear juice prior to fermentation. Temperatures are kept at 15-17°C throughout fermentation for around 12 days. After this stage the wine is drawn from lees and refrigerated.

TASTING NOTE

Elegantly pale rosey-pink in colour with alluring, expressive aromas of pink grapefruit, blood orange and almond blossom. Crisp, dry and beautifully textured palate with zesty fruits leading to a long, silky mineral finish.

Suitable for vegans.

