



# AIMÉ ROQUESANTE

## CÔTES DE PROVENCE



### TERROIR AND WINEMAKING

#### Varietals

45% Grenache  
26% Cinsault  
15% Syrah  
10% Carignan  
4% Mourvèdre

#### Soil

Silty clay soil and sandy soil with layers of schistose rocks.

#### Winemaking

Direct pressing and cool (50°C) settling for 48 hours. Slow fermentation at low temperature (62°F) in stainless steel tank.

### TASTING NOTE

« Aimé Roquesante offers us this clean, crisp, and elegantly styled Rosé de Provence. Incredibly fresh and subtle, with red & citrus fruit notes and a light acidity on the finish. »

#### Color

Pale salmon color, with silver highlights.

#### Nose

Powerful nose, with crushed strawberry and citrus fruit aromas.

#### Palate

Ample, rich, with flavors of red fruit supported by a light acidity.

### HOW TO APPRICIATE ?

#### Food pairing

Pairs especially good with grilled meats, fish and summer salad.

#### Service condition

50°F

### SELLING POINTS

#### Feature

A rewarded brand: Roquesante in the TOP 20 at "HOT PROSPECTS – IMPORTED WINES" Awards 2017.

« To be a Hot Prospect award winner, a brand must show at least 15% depletion growth in the previous year, while also showing consistent growth in the preceding two years. »

#### Benefits

A growing brand within the bright Rosé Offer

