



AIMÉ
ROQUESANTE

CÔTES DE PROVENCE

2022



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 APPRECIATE ?

Food Pairing

Pairs especially well with grilled meats, fish and summer salads.

Serve at:

50°F

SELLING POINTS

Feature

An awarded 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. »

Benefit

A growing brand within the bright Rosé category.

