



# Rosé Coteaux d'Aix-en-Provence

Provence, France

**Grape variety** | Grenache, Syrah, Cabernet, Cinsault

Introducing the world's first Provence Rosé with a twist of California. A crisp, fresh, and full bodied rosé characterized by minerality and elegance. A rosé of superior quality that can easily compete with the established brands in the market.

## **Coteaux d'Aix-en-Provence, Appellation Origin Protegee**

A rosé with its roots deep in the Provence, the vines are situated in Côteaux d'Aix-en-Provence, 16 km north of Aix-en-Provence, enjoying views on the Luberon Mountains and snow-capped Alps. The Mediterranean climate is influenced by the Mistral, a strong wind offering a welcome cooling effect in the dry and sunny climate. The area benefits from 2,900 hours of sunshine each year. The cool clay limestone soils are known for providing a mineral touch, typical in high-quality rosé wines.

## **Made with total respect for the soil and the environment**

Château La Coste is situated in the heart of Provence, surrounded by almond and olive trees, and planted with 125 ha of vines, which are cultivated with great precision and attention. This organically made rosé is created with total respect for the soil and the environment. The average age of the vines are 20 to 30 years, the yield is around 40 hl/ha. Château La Coste is owned by an Irish art collector. He developed it into a winery-restaurant and art center. The Japanese architect Tadao Ando was allowed to unleash his creative spirit, which led to a modern building with geometric shapes. "Eventually new artists, both talented and arriving – such as sculptor, photographer and landscape artist Andy Goldsworthy and all-rounder Tracey Emin – designed installations for the estate."

## **A rosé of superior quality**

The grapes are pressed at a low temperature, fermented and shortly matured in temperature-controlled stainless-steel vats on fine lees to preserve freshness and the fruity aroma. The result is a crisp, clean, and delicate rosé, marked by minerality and elegance. You can find hints of red fruit, white peach, grapefruit zest, and a touch of spice in the long finish. A rosé of superior quality to amplify these loving summer memories.

**B** BERNARDUS



*“Taste the Provence, feel California. The first successful French-American joint venture since the statue of Liberty”*

## Food pairing

olives

goat cheese

seafood

## Tasting notes

fresh

fruity

red fruit

mineral



750ML



1.5L



3L



6L