



Cœur Estérelle Côtes de Provence Rosé 2019



REGION	Côtes de Provence AOP
GRAPES	50% Grenache, 30% Cinsault, 20% Tibouren
VITICULTURE	Sustainable farming. Yield: 45hl/ha.
VINICULTURE	A true saignée. Fermentation in stainless steel tanks via natural yeast, slow and cool...
SOIL	Limestone, quartz, granite and sand.
ALCOHOL	13%

Côtes de Provence is considered the go-to in terms of premiere rosé-producing regions. With up to 3000 hours of sunshine per year, very little rainfall and constant sea breezes, Provence is home to 36 approved grape varieties.

Tibouren is an interesting varietal most commonly used as a blending grape due to its irregularity of harvest yields it produces, but is often added to the blend for its unique earthy aroma often referred to as “*garrigue*” named for the low growing brushy and herbal plants that are found toward the coast.

The **Cœur Estérelle** cuvée is born of a profound knowledge of grape varieties, soils and crus of the AOP Côtes de Provence, in the heart of Provence. This “wine of the sun” expresses the lifestyle in this wild and authentic region.

Grenache, whose origins are from Spain, provides great body and fullness to red and rosé wines.

Cinsault is native to Provence. It is a late-ripening varietal that is used in blends to add a fresh, soft and subtle character to the wine due to its natural low levels of tannin and acidity, while still offering generous aromatics.

Tibouren, while primarily grown in Provence and Liguria has its origins in Greece. It is intensely aromatic with an earthy bouquet.
