



Lili Rose Côtes d'Azur Rosé 2019



REGION	Côtes d'Azur
GRAPES	70% Grenache, 30% Syrah
VITICULTURE	Sustainable agriculture. Yield: 35hl/ha.
VINICULTURE	Destemmed fruit undergoes maceration in temperature controlled stainless steel tanks. Pure saignée is followed by fermentation and a bit of aging on the lees prior to bottling.
ALCOHOL	13%

The Côte d'Azur (or French Riviera) is the Mediterranean coastline in Southeast France, bordered by Italy to the east, the regions of Occitanie to the west and the Auvergne-Rhône-Alpes to the north. Not a bad place to live or visit, and most definitely not a bad place to make—or drink—rosé.

The leading grape varietal in the area for rosé production is Mouvèdre; however this varietal (also known as Monastrell) is known for its high tannins, deep, rich color profile and its typically higher alcohol content. The idea behind the elaboration of Lili Rose is to craft a delicate wine, lovely to sip on in the afternoon on its own or paired with a fresh, simple plate. The blend is comprised of Grenache, Cinsault and a touch of Syrah.

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

Syrah is often added to the final blend as it provides structure, texture and a touch of spice to the flavor profile.
