



DOMAINE DE LA ROUVIÈRE

CÔTES DE PROVENCE ROSÉ

TECHNICAL DATA SHEET



WINE TYPE
Rosé Wine



GRAPE VARIETIES
Grenache, Cinsault, Syrah



APPELLATION
Côte de Provence AOP



STYLE
Elegant, fresh, dry



VINTAGE
2024



ALCOHOL
12.5% vol.



BOTTLE SIZE
750 ml



CLOSURE
Natural cork



VINEYARD & TERROIR

- **Soil:** Limestone & clay
- **Climate:** Mediterranean (hot, sunny days with cool sea breezes)
- **Altitude:** 100–300 m
- Sustainable vineyard practices
- **Yields:** Controlled for quality and concentration



WINEMAKING

- Night harvest to preserve freshness
- Gentle direct pressing
- Cold settling
- Fermentation at low temperature (14–16°C) in stainless steel tanks
- No malolactic fermentation
- Short lees contact for roundness and texture



TECHNICAL ANALYSIS

- **Alcohol:** 12.5% vol.
- **pH:** 3.2 – 3.4
- **Total Acidity:** 5.5 – 6.0 g/L
- **Residual Sugar:** < 3 g/L (Dry)
- **SO₂ Total:** ~90 mg/L
- **Volatile Acidity:** < 0.3 g/L

TASTING NOTES



COLOR

Pale salmon pink with brilliant highlights.



NOSE

Delicate and expressive aromas of red berries, white flowers, and citrus zest.



PALATE

Fresh, lively and well-balanced with notes of strawberry, peach and tropical fruit. Nice minerality on the finish.



FINISH

Crisp, elegant and refreshing with great length.



FOOD PAIRING



Salads & light dishes



Grilled seafood



Mediterranean cuisine



Sushi



Soft cheeses

SERVING RECOMMENDATIONS



SERVING TEMPERATURE
8–10°C



GLASSWARE
Standard white wine glass



DRINK WINDOW
Best enjoyed young (1–2 years)



PACKAGING INFORMATION

Bottle: 750 ml
Case Format: 6 x 750 ml
Bottle Barcode: [Insert Barcode]
Case Barcode: [Insert Barcode]



ABOUT THE DOMAIN

Located in the heart of Provence, Domaine de la Rouvière crafts elegant wines that express the true character of the terroir. Our rosé reflects our commitment to quality, tradition and the Mediterranean art of living.