

Ravoire & Fils
MAISON FONDÉE EN 1820

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**LES SOLEILLADES 2016
Coteaux d'Aix en Provence Rosé**

Of course people drink rosé when it's hot and the sun is shining ... but they can enjoy during every season. It goes great with pull pork sandwiches, farm fresh vegetables, Thanksgiving turkey and Christmas ham. Sushi – yes! Thai food – yes! Nachos – yes!

Les Soleillades can now be loved year-round!

Grape varieties:

The cuvée (blend) of Les Soleillades is a selection of the best fruit from the Coteaux d'Aix en Provence - Grenache (50 %), Cinsault (40 %) and Syrah (10 %) The beauty of Cinsault is its wonderful perfume, which comes through in Les Soleillades. named for the sun.

Praise for Provence Rosé: 87% of the wine output in Provence is rosé. They commit to it. They study the techniques. They farm for it. It is not an afterthought. Making a good one isn't easy. Everybody who makes a dry rosé is trying to capture that very finessed, barely there, exquisite style

Tasting Notes :

Pale salmon pink colour and aromas of raspberry, quince and wild strawberry with honeysuckle hints.

Juicy summer fruit flavours with red cherry to the fore and ripe peach in the background. Dry, fruity and refreshing with a good long finish that has plum notes coming through. Deliciously fresh.

Serving :

Ready to drink now. Caution: Do not serve too cold, 10 to 12°C is ideal. If chilled much colder than this the lovely aromatic character is lost.

Licensee \$14.99/Wholesale \$12.24

