

# 2018 COUER CLÉMENTINE

## CÔTES DE PROVENCE ROSÉ



**WINEMAKER:** Jean Christophe Audéoud  
**REGION:** Côtes de Provence - France  
**VARIETALS:** Grenache (36%), Cinsault (20%), Carignan (20%)  
Mourvèdre (12%), Syrah (8%), Tibouren (4%)  
**MATURATION:** Stainless Steel  
**ANALYSIS:** 13.0% alc/vol | pH: 3.32 | TA 3.6 g/L

**VINEYARDS:** With 26 centuries of winemaking experience Provence is the oldest winegrowing region in France, and the first to produce Rosés. Coeur Clémentine's fruit is from "The Golden Triangle" - the villages of Puget-Ville, Pierrefeu and Cuers - what many believe to be the best soil and sought after grapes in the region. For more than a decade, Couer Clémentine has been working closely with several grape growing families who have been farming here for generations. Rising from the valley floor, the vineyards encompass diverse microclimates, rolling hills and hillside parcels with stony and calcific soils, which naturally limit fruit yields.

**WINEMAKING:** Couer Clémentine maintains a late night/early morning harvest when temperatures are coolest. Under the watchful eye of winemaker, Jean Christophe Audéoud the grapes are gently pressed when still cool with minimal skin contact to maintain a perfect balance between clarity, color and vibrant aromas. The individual varieties are fermented and transferred to stainless steel for up to 45 days separately until blending and bottling.

**TASTING NOTES:** Unique in its composition, the 2018 rosé is lovely clear, pale pink in color and bone-dry on the palate. Fruit-forward and racy, yet elegant, aromas and flavors of white peach, key lime and tangy clementine with lifted accents of lavender and hibiscus are beautifully balanced through this rosé's sustained finish.

**ABOUT COUER CLÉMENTINE:** Coeur Clémentine is the result of the decades-long friendship of its founders, Steve Veytia and Pierre Arosteguy, and their shared passion for the wines of Provence. Steve, a native of St. Helena, California and Pierre, the 5th generation owner of the oldest family run epicerie in France, Maison Arosteguy in Biarritz, launched their first vintage in 2008 and the wines have gone on to win numerous awards. Coeur Clémentine's grapes are grown in what many believe to be the best soil and sought after fruit in the region, called "The Golden Triangle." From soil and vine management, through to bottling, Coeur Clémentine's processes are all natural and focused on providing premium quality.

