



COEUR CLÉMENTINE

Côtes de Provence, France



Pierre Arosteguy and Steve Veytia

OWNERS: Steve Veytia and Pierre Arosteguy

FOUNDED: 2006

WINEMAKER: Jean-Christophe Audéoud

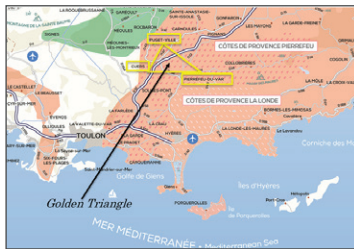
HARVEST: September-October

SOILS: Limestone and chrystalline schist (granite)

CLIMATE: Mediterranean with low rainfall and warm, dry summers

VARIETIES: Grenache, Cinsault, Carignan, Mourvèdre, Syrah, Tibouren

WEBSITE: www.clementine-provence.com



Provence's 'Golden Triangle'



PROFILE: Founded in 2006, Coeur Clémentine is the result of the decades-long friendship of its founders, Steve Veytia and Pierre Arosteguy, their shared passion for the wines of Provence, and in particular, rosé. Steve Veytia of Napa Valley, and Pierre Arosteguy from France both grew up in the food and wine business. Veytia is from a grape growing family and has found himself drawn to France for the past 25 years while being a global brand builder in the fashion and sports industry. Arostéguy is from the oldest and finest family run epicerie in France, Maison Arostéguy. Five generations strong, Arostéguy has grown his family’s business into a global brand distributing fine foods all over the world. Coeur Clémentine garnered tremendous success in France upon their first release in 2008 quickly becoming one of the best selling rosés from Provence. With the release of the current 2018 vintage, Coeur Clémentine is celebrating its 10th vintage and 10 years of producing excellent award-winning wines.

VITICULTURE: With 26 centuries of winemaking experience, Provence is the oldest winegrowing region in France, and the first to produce rosés. Today, Provence devotes over 88% of its production to rosé wines. Coeur Clémentine’s fruit is sourced 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. And after a few years of development alongside the Breban family, famous for their artisanal Provencal wines, Coeur Clémentine is proud to be one of the few sparkling wines made in Provence.



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THE WINES

Coeur Clémentine's wines are hand-crafted from start to finish. Under the direction of winemaker Jean-Christophe Audéoud, using techniques that are both recent and part of the long tradition of making rosé in the Provence, Coeur Clémentine's practices are natural and focused on providing the highest expression of the fruit when crafting their beautifully bone-dry, fruit-forward, and elegant rosés.



Côtes De Provence Rosé - Grenache, Cinsault, Carignan, Mourvedre, Syrah, Tibouren

Unique in its composition, this rosé is fruit-forward with white peach, green citrus, and tangy clementine offering aromas of spring flowers, lavender, and hibiscus accents. Perfectly pale pink in color, this bone dry rosé delivers a well-rounded roll on the palate. Coeur Clémentine extracts the best part of the fruit at exactly the right time to maintain a balance between clarity, color and vibrant aromas.

La Pétillante Brut Rosé AOC - Grenache

Located in Var, Provence, Coeur Clémentine's Grenache for this sparkling wine is sourced from three different vineyards situated on rolling hills. This Brut Rosé shows an impressive fine bead structure with long lasting effervescence. Aromas of summer berries and citrus are complemented by a sweet floral nuance. The palate is lively and refreshing with delicate fruit flavors and balanced acidity. Delicious on its own as an apéro, it is also an excellent partner for summer salads, white fish with Asian flavors as well as dessert cheeses.



WINEMAKING: Coeur Clémentine uses traditional methods that have been carried down from generation to generation. Coeur 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. Skin contact is minimal resulting in a lighter, dryer rose. Fermentations are kept cool and long to preserve the delicate floral and fruit flavors. For the sparkling wine, the still wine is then fermented slowly a second time to create the fine effervescence. The wine is left on secondary lees to build texture and palate weight before being bottled.



Grenache thriving in Puget-Ville



Cellier Saint-Sidoine in Puget-Ville



Even the off-season is beautiful in Provence