

WINES *by*  
KYLIE MINOGUE

CÔTES DE PROVENCE ROSÉ 2020

BLEND 48% Cinsault, 40% Grenache, 12% Syrah

ABV 13%

CÔTES DE PROVENCE

The oldest winemaking region in France, beautifully robed in lavender, sunflowers, olive trees and vines. Just north of St. Tropez lays the picturesque estate of Château Sainte Roseline, perfectly situated on the Côte d'Azur.

VITI

The estate is wholly orientated around maximising quality and environmental sustainability. The terroir benefits from a unique mineral composition due to its proximity to the coast, where the shale and clay in the soil enhance the aromatic profile of the grapes. The local microclimate of strong southerly sea breezes and the northern mistral winds continually aerate the grapes and foliage, ensuring optimum ripening conditions.

VINI

Grapes are pressed gently to ensure a soft tannin extraction. The must is then settled to give a clear juice prior to fermentation. Temperatures are kept at 15-17°C throughout fermentation for around 12 days. After this stage the wine is drawn from lees and refrigerated.

2020 VINTAGE

After an unusually warmer winter, the summer brought long periods of warm weather that allowed excellent, even ripening. Cooler nights helped preserve acidity in grapes adding freshness to the blends.

TASTING NOTE

Elegantly pale rosey-pink in colour with alluring, expressive aromas of pink grapefruit, watermelon and lemon blossom. Crisp, dry and beautifully textured palate with zesty fruits leading to a long, silky mineral finish.

