

WINES *by*
KYLIE MINOGUE

CRU CLASSÉ CÔTES DE PROVENCE ROSÉ 2020

BLEND 45% Cinsault, 25% Syrah, 15% Grenache,
10% Carignan, 5% Cabernet

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

This blend is exclusively sourced from Château Sainte Roseline's Cru Classé estate. 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. Bunches are selected by hand and harvested at night for maximum freshness.

VINI

Grapes are pressed gently to ensure a soft tannin extraction. The must goes through cold stabilisation and is then settled to give a clear juice prior to fermentation. Finally, the wine is aged on lees to impart richness and complexity.

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

Delicate pale pink hue with captivating aromas of white flower and citrus blossom. Dry with bright acidity on the palate that expresses rich pink grapefruit and opulent apricot notes and a complex, layered texture. The finish is long, crisp and refreshing.



r/s	1.2g/l	ABV	13.5%	pH	3.36
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