

Âme du Vin

Provence Rosé

Varietals:

70% Grenache 30% Cinsault

Tasting Notes:

Âme du Vin (pronounced Ahm-du-VAHN) "Soul of Wine" embodies the sun-drenched beauty of Côtes de Provence with distinctive elegance. Expressive notes of fresh apricot, citrus and jasmine flower delight the senses, yielding an exceptional rosé with balance and length.

Vineyards:

Region: Côtes de Provence, France
Name: Les Caves du Commandeur
Size: 4000 hectares
Training Method: Cordon de Royat
Planting Density: 5,000-6,000 vines/hectare
Soil Composition: Clay and limestone
Elevation: 400 meters
Practices: Sustainable farming

Winemaking:

Harvest: September
Fermentation: Cement tanks for breathing followed by stainless steel.

Aging:

Bottle-Aging Duration: 5 months

Technical Data:

Alcohol: 13.5%
pH: 3.37
Residual Sugar: 1.6 grams/liter
Acidity: 3.02 grams/liter



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OF THE YEAR
2014

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