

## Grapes

Syrah  
Grenache  
Vermentino  
Cinsault

## Region/Appellation

AOP Côtes de Provence

## Alcohol by volume

12.50%

## Residual Sugar

1.3 g/l

## pH

3.34

## Total Acidity

5.4 g/l

## Drinking Window

2024 - 2025

## Tasting Guide



## Tasting note printed

20/04/2024

# Roumery Rosé 2020 3 x Magnums 3x150cl

## Winemaker Notes

A fresh and fruity aromatic Rose with aromas of strawberry, grapefruit, citrus and peach. This Rose is fresh and full on the palate.

## Vineyard

Limestone soil made up of red clay. Parcels located in the villages of Pourcieux and Pourrières at the feet of Mount Aurélien and Mount Sainte-Victoire. Mediterranean climate.

## Winemaking

Harvest is carried out Machine at night to preserve freshness and aromas. This Rose is the result of direct pressing and stabulation on the fine lees. Fermentation is temperature-controlled. Alcoholic fermentation takes place at a low temperature. Ageing is carried out in stainless steel vats.

## Vintage

The winter of 2019 was mild, however, at the beginning of spring, temperatures dropped suddenly. On March 25th & 26th, the temperature was -3.5°C, frost damage was observed on most of the vineyards in the lowlands. Bud cotton offered meagre protection and budburst was delayed, starting around April 8th. Unbeknownst to us, spring was about to get very wet (300mm of rain). We had to act quickly to tend the vines in the face of increasing cryptogamic pressure. On May 12th, hail on the banks of Sainte-Victoire river added complexity to vine management. However, the grassy covering on our plots enabled us to get into the vines quickly and thus avoid more serious damage from mildew. Meanwhile, the phenological stages advanced at a rather leisurely pace. Blossom came at the end of May and ripening at the end of July on the Syrahs. The other grape varieties followed suit a few days later. After a turbulent spring, heat and drought set in during July-August. As a result of an exceptionally hot summer with maximum temperatures reaching 41°C, the phenological maturity of the berries came rapidly, taking us by surprise. The 2020 intense harvest began on August 27th, ending on September 15th. This vintage with no water shortages brought pale-coloured Roses, structured on the palate with beautiful freshness supported by citrus fruit notes and floral aromas.

## Food match

Grilled and Roasted White Meats

This Rose can accompany all your summer meals; cold cuts, mixed salads, melon, Asian cuisine, grilled meats but also your pizza & pasta evenings!

