

Grapes

Syrah
Grenache
Vermentino
Cinsault

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

12.50%

Residual Sugar

0.7 g/l

pH

3.37

Total Acidity

5.14 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

27/07/2024

Roumery Rosé 2021 3 x Magnums 2021 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 by machine at night to preserve freshness and aromas. This rosé 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 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

Food match

Grilled and Roasted White Meats

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

