



Roumery Rosé 2024 6x75cl

Vintage

The 2024 vintage is excellent, with fresh, balanced Roses, aromatic whites with good acidity, and promising reds with delicate tannins. After two dry years, winter rains restored water reserves. Early budburst was disrupted by April frosts, but the vines recovered well. A mild spring and hot, dry summer—tempered by an August storm—supported healthy growth and ripening. Cool nights preserved grape quality, leading to a well-balanced, high-quality harvest across all varieties.

Food match

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

Grapes

40.6% Grenache

34.1% Syrah

11.3% Rolle

10.7% Cinsault

3.2% Clairette

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

12%

Residual Sugar

less than 1 g/l

pH

3.38

Total Acidity

3.09 g/l

Tasting Guide



Tasting note printed

05/02/2026

