



2018 Cotes de Provence Rose AOC

Region:	Cotes de Provence
Soil:	Clay & Limestone
Elevation:	400m
Grape Variety:	60% Cinsault, 40% Grenache
Winemaker:	Guillaume de Chevron
Closure:	Screw-cap
Alcohol:	13.0%



Summary: The French Appellation system is driven by the concept of Terroir – that wine grown in a particular location has a distinct individual character, created by that region’s unique combination of the key factors “Les Trois” – geography, geology and climate. Les Trois was created by Guillaume de Chevron of Chateau Colbert Cannet as a classically expressive, pale and dry Provence Rose.

Winemaking: Completely whole bunch fermented with a short maceration (a few hours) sufficient to impart colour and texture. Following a soft pressing, the juice is given a cool fermentation in stainless steel and allowed to ferment to almost complete dryness. Maturation on lees in stainless steel adds texture and malo-lactic fermentation is prevented to ensure vibrancy.

2018 Vintage: After the challenging conditions to some of the 2016 and 2017 vintage, the 2018 was equally hard work, but is of welcome relief. Winter and Spring rains were plentiful following of heat of late 2017. The soils were replenished and the fruit for 2018 looked very good all the way through with very careful management. Whilst elsewhere had minimal rain and some heat the south managed through above average humidity and rainfall that made for vineyard challenges but the result seemed only to have benefitted the berry development even with present disease pressure. The berries achieved full ripeness, have fine acidities and fragrant flavours. 2018 is looking very good.

Tasting Note: Very pale pink in colour. The nose is aromatic and fresh with aromas of raspberry cream, strawberries, subtle brown spice and oyster shell. The palate is elegant with bright fruit flavours with spice and mineral hints and subtle chalky grip providing interest before lingering on a long, dry, savoury finish.