



## ***Domaine Jacourette Rosé de Provence « l'Ange et Luce »***

### **PRODUCTION AREA**

Country: France  
Region: Provence  
Appellation: Côtes de Provence

### **GRAPE VARIETIES**

40% Syrah, 40% Grenache, 10% Vermentino, 10% Cabernet Sauvignon

### **SOIL/VINEYARD**

The grapes grow on clay / limestone soils at 985 feet above sea level, in the Ste. Victoire sub-appellation of the Provence region.

### **PRODUCTION TECHNIQUES**

The grapes are harvested and undergo two hours of maceration before 16 days of alcoholic fermentation in stainless steel tanks at a temperature of 59°F. The wine rests in the tanks for three months before it is bottled and released.

### **DESCRIPTION**

Lovely aromas of candied strawberry and citrus lead way to a balanced mouthfeel of refreshing cranberry and bright red fruits.

### **ANALYSIS**

Alc.: 12.5%    TA: 3.35 g/l    RS : 3.5 g/l

### **SERVING SUGGESTIONS**

A delightful aperitif that is a wonderful accompaniment to a wide range of appetizers, fish, poultry dishes and vegetarian fare.

### **BOTTLE SIZES**

750 ml

### **ABOUT DOMAINE JACOURETTE**

Domaine Jacourette is a family owned winery located in the heart of the Ste. Victoire Mountain sub-appellation of Provence, just east of Aix-en-Provence. The winery has been managed by the Dragon family for four generations, with daughter Helen Dragon appointed as the estate's winemaker in 1997. She was joined by her husband, Frederick Arnaud, in 2004 and the couple works tirelessly to create wines expressive of their Provencal origin.