

JULES ROSÉ VDP 2015

Introduction :

Grown in a cool micro-climate, in Provence, this rosé shines with bright fruit on a fresh palate. Best enjoyed at 48 to 50°F.

Appellation:

Vin de pays de Méditerranée.

jules



Soil:

Rocky and limy clay with southern exposure between 524-650 feet in altitude.

Climate:

Winter 2014/2015 was rather warm and wet, which allowed for a rather dry spring without stress on the vines. The summer was very hot and dry, with the occasional rains, which helped avoiding water stress. These conditions hastened the natural vine growth cycle by a few weeks. Unfortunately, we couldn't avoid a last minute hail storm, which mainly impacted our Grenaches and Rolles.

Grape Varieties:

60% Merlot, 40% Carignan

Vendange:

Manual and mechanical.

Wine-making:

Each parcel is vinified separately; cold skin contact maceration; pressing with separation of free-run juice from pressed must, cold static must settling; temperature control of fermentation at 62 -64°F, racking and blockage of malolactic fermentation.

Maturing and bottling:

Fining and early clarification; filtration: blending after tasting; bottled in the spring after further filtration.

Winemaker's tasting note:

A clear salmon pink rose. The nose is nice and simple, with aromas of strawberry and a touch of minerality. The balance is on the fresh side, a fruity expression and a pepper finale. A simple and fresh wine..

Meal suggestion

Appetizer, salads, grilled chicken.