



Hillside Wines & Spirits
Artisan Wines & Spirits Distributor

France

Jas D'Esclans

Cotes de Provence

ROSE



The History

We wait that the grapes reach their maturity, and then we make the harvest early in the morning to keep the best temperature. We also have a cooling machine to refresh the grapes arriving in the cellar when the outside temperature is too hot so we keep the flavor inside the fruits and the quality is conserved. After a rainy winter, replenishing mostly the water reserves of the soil, spring was moderately watered and the summer incredibly hot and dry. The vines, although they have suffered from heat and water stress, produced a very good quality grape harvest in normal quantities. A complex soil with clay and sandstone colored deep red by the iron oxide, refreshed by the salt air of the Mediterranean Sea. The soil is very well drained which improves the grapes quality.



The Grape

Grenache 50%, Syrah 20%, Cinsault 15%,
Tibouren 15%.



Tasting Note

Pale salmon color. Fine nose of banana, apricot and dried fruit. The palate is balanced all rounded ending with notes of candied fruit. It is a perfect wine for aperitif and with grilled fish or meat.

Order Desk: 800 946-3664

www.hillsidewinesspirits.com

