2017 ROSÉ DE PROVENCE



THE PROVENCE REGION OF FRANCE IS THE HOMELAND TO ROSÉ, WHERE IT'S BELIEVED TO BE THE FIRST TYPE OF WINE PRODUCED DUE TO ANCIENT HARVESTING TECHNIQUES.

NOTES OF STRAWBERRY, HONEYDEW AND ROSE PETAL COMPLEMENT THIS LIGHT BODIED, MEDIUM ACIDIC WINE. BEST SERVED AT 38°-44°. ENIOY NOW OR STORE 2-4 YEARS.

SARMENT DORÉ WINES ARE SELECTED IN THE SOUTH OF FRANCE BY JEREMY MARTIN AND KARL CALINI FOR THEIR TRADITIONAL QUALITIES. 12.5% ABV | 750ML | **ORGANIC** | D'OC

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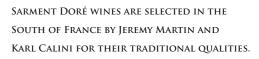
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