

SARMENT DORÉ

2017 ROSÉ WITH PEACH

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.

THIS LIGHT-BODIED ROSÉ IS INFUSED WITH PEACH AROMAS TO ADD TO THE FRUIT PALATE TO BE ENJOYED AS AN APÉRITIF OR AS A DESSERT ROSÉ.

BEST SERVED AT 38-44°.

ENJOY NOW OR STORE 2-4 YEARS.

SARMENT DORÉ WINES ARE SELECTED IN THE SOUTH OF FRANCE BY JEREMY MARTIN AND

12.5% ABV | 750ML | **ORGANIC** | D'OC

CALINI

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