



FLEURS de PRAIRIE

2016 | CÔTES de PROVENCE ROSÉ

BACKGROUND

“Fleurs de Prairie” translates as “wildflowers,” celebrating the beautiful fields of wisteria, lavender, poppy, and sunflowers carpeting Provence. The wine is sourced from select Provençal vineyards that dot the coastal wind-swept hillsides of the region. The Mediterranean combination of sun, wind, mild water stress, and ocean influence provide ideal conditions for grapes to ripen to the perfect balance of flavor and freshness.

APPELLATION

Côtes de Provence

VARIETAL COMPOSITION

55% Grenache, 30% Cinsault, 15% Syrah

WINEMAKING

Fleurs de Prairie is sourced from 20-year-old vines planted in clay-limestone hillsides at an altitude of 350-500 feet. The grapes are direct pressed to ensure a light, fresh style and fermented in temperature-controlled stainless-steel tanks.

VINTAGE NOTES

Provence produced beautiful 2016 rosés due to the year’s generally mild spring and sunny, dry summer. The continuing drought impacted yields across the board, but quality remained high.

TASTING NOTES

Crafted in the traditional Provençal style, Fleurs de Prairis is a pale salmon color with delicate flavors of strawberry, rose petals, and herbs. Its bright, refreshing acidity makes it a perfect companion with a meal or as an aperitif.

TECHNICAL DATA

pH 3.4 • RS <3.0 g/L • Alc. 13.0%

WINEMAKER

Vincent Euzet

FOUNDER

Les Grands Chais de France

Delightfully Fresh.