

Cotes du Provence Rose `les Clans` 2024



Region

The appellation of Côtes de Provence covers a wide swathe of land from Aix east to Cannes. Although much of the production is of dry rosé wine made from Cinsault, Carignan, Syrah and Cabernet Sauvignon, it does also cover red and white wines. Provence has a warm Mediterranean climate with adequate rainfall and the cold Mistral wind provides cooling influence but the best sites are usually sheltered.

Producer

Sacha Lichine is a man of pedigree. His father, of Russian descent, and American mother, had built their wealth and reputation with a Bordeaux business which included Chateaux Prieure Lichine and Lascombes in Margaux. Sacha Lichine has continued with the family tradition for innovation, by drawing on his wide experience of winemaking and his keen understanding of consumer needs a range of contemporary Mediterranean wines with the 'chicken' labels, whose fruit forward style makes them immediately enjoyable. They are southern French with a distinct New World accent.

Tasting Notes

A delicate, pale pink in colour, this has some evidence of oak on the nose, which gives the wine a smoky character. The palate is complex yet elegant with notes of nectarines, peach and redcurrant. The wine underwent Bâtonnage two times a week for ten months, this added complex flavours of sandalwood and butter and give the wine its medium body and creamy texture.

Food

Try this wine alongside a lobster thermidor.

Technical Information

Country	France	Dry/Sweet Style	Dry
Region	Provence - Cotes de Provence	Alcohol Content	14%
Grape(s)	Grenache Noir (76%) Rolle (19%) Tibouren (5%)	Closure Style	Cork
Type	Rose	Organic/Biodynamic	No
Style	Juicy	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: No
Body Style	Medium bodied		
Sustainable	No		



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