

# L Heure d Or Cotes de Provence Rose 2025



## 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

Les Vignerons de Gonfaron is a long-established Provençal co-operative cellar founded in 1921, bringing together generations of local growers to pool expertise and resources in the heart of the Var. Today, around a hundred member-vignerons cultivate several hundred hectares across diverse terroirs, enabling careful plot selection and expressive blending. Working collectively, the co-operative supports growers with technical guidance and modern vinification to ensure consistent quality across its range. With a strong focus on respecting vineyard heritage and terroir identity, the winery also promotes thoughtful vineyard management and selective cultivation practices, reflecting an ongoing commitment to environmental responsibility, with 100% HVE certification and 50ha of vines are now cultivated with organic practices. Their aim is to produce fresh, characterful, quality wines typical of the Côtes de Provence style.

## Tasting Notes

This delicious rosé comes from hot southern climate of the Cotes de Provence. The fruit is sourced from selected, small, and sustainable growers and made to give the classic style of the region. A delicate pale blush in the glass, this Provence rosé opens with fresh aromas of wild strawberries, white peach, and citrus zest. On the palate, it is crisp and refreshing, with subtle hints of rose petals and melon adding elegance and lift. A bright line of acidity keeps the wine lively, while a clean mineral finish brings balance and finesse.

## Food

Perfect as an aperitif on sunny afternoons or with light salads or grilled seafood.

### Technical Information

|             |                                                                                         |
|-------------|-----------------------------------------------------------------------------------------|
| Country     | France                                                                                  |
| Region      | Provence - Cotes de Provence                                                            |
| Grape(s)    | Grenache Noir (40%)<br>Cinsault (39%)<br>Syrah (11%)<br>Carignan (5%)<br>Mourvèdre (5%) |
| Type        | Rose                                                                                    |
| Style       | Crisp                                                                                   |
| Oaked Style | Unoaked                                                                                 |
| Body Style  | Medium bodied                                                                           |
| Sustainable | Yes-certified sustainable                                                               |

|                    |             |     |
|--------------------|-------------|-----|
| Dry/Sweet Style    | Dry         |     |
| Alcohol Content    | 12.5%       |     |
| Closure Style      | Screw cap   |     |
| Organic/Biodynamic | No          |     |
| Allergens          | Milk:       | No  |
|                    | Egg:        | No  |
| Vegetarian/Vegan   | Vegetarian: | Yes |
|                    | Vegan:      | Yes |



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