Queen 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

Queen Côtes de Provence Rosé is an exciting, premium new project conceived and led by Roger Taylor OBE of Queen, developed in collaboration with Sony Music, Watermill Wines, Les Caves du Commandeur and Rupert Clevely. Taylor has been involved throughout the development of the wine, working with the winemaking team on its style and blend. The wine is produced in Provence by Les Caves du Commandeur in Montfort-sur-Argens, who take their name from a famous Templar castle that overlooks the town a winery famous for producing premium wines and founded in 1913 that brings together 60 growers. The vineyards span approximately 650 hectares, at around 300m of altitude across nine surrounding communes, where limestone-clay soils and a Mediterranean climate provide favourable conditions for rosé production. More than 90% of the vineyards are certified organic or High Environmental Value.

Tasting Notes

The inaugural release, Cuvée Rock ‘n’ Roll 2025, is a blend of 70% Grenache and 30% Cinsault. It captures the essence of Provence with a rhapsody of aromas of wild strawberry and ripe red berries on the nose. The beautifully balanced texture harmonises ripe, subtle fruit with fresh citrus acidity, giving silky creaminess to the mid palate, an unmistakable sign of great rose. The cuvee is approachable, yet delicate.

Food

Will pair beautifully with grilled seafood as well as the regional foods of provence like Ratatouille and salad nicoise.

Technical Information

Country	France
Region	Provence - Cotes de Provence
Grape(s)	Grenache Noir (70%) Cinsault (30%)
Type	Rose
Style	Crisp
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Glass	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk