

Après Provence Rose Jeroboams 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

Born from sun-soaked summers in Provence and shaped by Sandbanks' vibrant social pulse, four friends saw beyond traditional rosé. They didn't want another special-occasion wine. They wanted something that could keep pace with life's best moments—a wine that transitions effortlessly from afternoon to evening, a wine that flows as freely as conversation. Because of this they created Après in partnership with Chateau Bertrands, who are an organic grower that make delicious roses from the Cotes de Provence.

Tasting Notes

Après is crafted from hand-harvested grapes at Château des Bertrands, just outside Saint-Tropez in the Plaine des Maures nature reserve. Made with a blend of Grenache Noir, Cinsault and Syrah, the wine is made in stainless steel to preserve its freshness and minerality. On appearance the wine has a classically pale salmon hue, and on the nose it delivers bright red fruits and peach notes, finishing with a crisp minerality for a long fresh finish.

Food

Perfect as an aperitif or with dishes like homemade salmon gravlax or goat cheese involtini

Technical Information

Country	France
Region	Provence - Cotes de Provence
Grape(s)	Grenache Noir (50%) Cinsault (30%) Syrah (20%)
Type	Rose
Style	Rose
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	Yes-sustainable practices

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



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