

VINS DE PROVENCE

The Taste of Style

May 2017

Drink Pink This Summer with Provence Rosé

Whether it's relaxing in your garden on a balmy evening, celebrating with friends or hosting a convivial Bank Holiday barbecue, Provence Rosés are just the thing. One sip of a delicious rosé will whisk you away to Provence and its picturesque beaches and beautiful villages.

With summer approaching, there's never been a better time to explore the wines of Provence. Provence is the true home of Rosé and as a region is the largest Rosé producer in the world.

Bursting with flavours of red and white fruit flavours, such as strawberry and peaches and with great acidity, Provence Rosés are the perfect match for a variety of summer cuisines. Enjoy them with an Asian salmon salad, barbecued fish or simply on their own as an apéritif, for a stylish start to your meal.



These Provence Rosés are sure to get you in the summer spirit!

Château Léoube, Secret de Léoube, Côtes de Provence, 2016 (RRP £21.00 from Bibendum). A pale elegant pink, this Rosé is bursting with delicate flavours of peaches and pears with a hint of berries. Perfect to impress your party guests!

Château Pigoudet, La Chapelle Rosé, Coteaux d'Aix-en-Provence, 2016 (RRP £10.89 from Majestic). Positioned right next to the beautiful River Durance, this Château benefits from lots of sunshine. This is a gorgeous light Rosé bursting with aromas of pink petals and is fantastic with delicate fish dishes, such as scallop ceviche or tuna burgers.

Berne, Grande Récolte, Côtes de Provence, 2016 (RRP £10 from Tesco) Made in the signature Provençal style, this wine is round, fruity and elegant in the mouth. With flavours of peach and strawberry on the palate, it's summer in a glass! A lovely accompaniment to fresh salads.

Pure Provence, Opaline, Côteaux Varois en Provence, 2016 (RRP 10.99 from Wine Rack) A light and refreshing rosé with a complex array of peach and grapefruits flavours. Serve with pesto pasta or tomato based dishes.

**Please confirm availability and price before publishing by contacting tori@cubecom.co.uk*

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<https://drinkup.london/wineweek>

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Notes to Editors

Winemakers in Provence have cultivated their passion for crafting classic rosé wines for generations, and the region is now globally recognised as the true home of rosé. From the Mediterranean coast to the foothills of the Alps, and from Aix-en-Provence to Nice's illustrious Riviera, Provence's beautiful vineyards stretch across approximately 120 miles. 2016 saw 176 million bottles of AOP wines produced, 89% of which are rosé, 7% are red, and 4% white wine. The main grape varieties are Syrah, Grenache, Cinsault, Tibouren and Mourvèdre.

About Provence Wines

Known in France as *the Conseil Interprofessionnel des Vins de Provence*, Provence Wines, is an organization representing more 623 producers and more than 100 négociants (merchants) from the three main appellations of Provence: Côtes de Provence, Coteaux d'Aix-en-Provence, Coteaux Varois en Provence:

Its mission is to promote the wines of the region's primary appellations. The organization's members together produce 96% of Provence's Appellation d'Origine Protégée (AOP) wines. More information can be found at www.provencewines.co.uk and on social media at www.facebook.com/provencewinesuk or [@provencewinesuk](https://twitter.com/provencewinesuk) on Twitter.

