









The Estate: Chateau de Berne

- Built by the Romans, a 1,235-acre site with 300 acres of vines
- Most popular wine destination in Provence
- 5 Star Relais & Chateau hotel & award-winning spa
- Michelin Star & Green Star Restaurant Le Jardin de Berne
- Practices sustainable farming techniques







The Wine: Inspiration

A textbook Provençal rosé that is the wine for the tried-and-true fan of the best wines of the region. A beautifully textured wine that lends body and intensity to the color and nose. Dry in the finish with flavors of fresh strawberry, Provençal lavender and picked basil. A perfect food wine.

Color: A bold, intense pink color that falls in the deeper pink spectrum

Nose: Classic Provence. Floral, clean, fresh berries first then followed by fresh herbs and flowers – like walking through a Provence lavender field on an early summer morning

Taste: The harmony of bright acidity, rich texture and dry finish show the completeness of this wine. Creamy strawberry notes up front and lingering flavors of fresh basil, thyme, lavender

Pairings: Classic roasted chicken with lemon and Herbs de Provence, grilled lobster. An incredible wine for the holiday table with its visual appeal and ability to pair with a variety of Thanksgiving and holiday dishes.

Technical Information:

Appellation: AOP Côtes de Provence

Blend: 50% Grenache Noir, 30% Cinsault, 20% Syrah

SRP: \$19.99
Winemaker: Alexis Cornu
Alcohol by volume: 12.5%

pH: 3.4 Residual sugar: <1.5 g/l

Enclosure: Natural cork (1+1)
Importer: Provence Rose Group



