

AMBLE
+
CHASE



PRODUCER PROFILE

Region: Provence
Country: France

Rosé 2017

WINE DESCRIPTION

AMBLE + CHASE Rosé is a premium canned wine sourced from sustainable growers in Provence, France.

The name AMBLE + CHASE pays homage to the winemaking process. During the long growing season, the winemaker will "amble" through the vineyard, watching over the vines and ensuring the highest quality fruit, which is followed by the "chase" when the grapes are ready to be harvested.

ABOUT THE VINEYARD

The terroir is mostly on clay-limestone and sandy sedimentary grounds. To the north, the climate is of continental influence, tempered by the Durance river, in the south the influence is more Mediterranean.

WINE PRODUCTION

The grapes undergo cold maceration for 24 hours to extract color and flavor from the skins. This is followed by fermentation in stainless tanks for 12 days.

TASTING NOTES

A blend of 40% Grenache, 30% Syrah, and 30% Cinsault, AMBLE + CHASE Rosé 2017 is pale salmon pink in color and shows complex aromas of cherry blossom and white raspberry, giving way to notes of juicy peach and ripe red grapefruit on the palate. The wine has a persistent freshness and salty minerality thanks to the vines' southern exposure and cooling breezes from the Mediterranean.

FOOD PAIRING

Provençal cuisine such as goat cheese, scallops and shellfish. The acidity is also a nice compliment to Pan-Asian dishes.

VINEYARD & PRODUCTION INFO

Vineyard size:	1,729 acres
Soil composition:	clay-limestone and sandy sedimentary
Elevation:	328-500 feet
Vines/acre:	4500
Exposure:	Southern
Year vineyard planted:	1990
Average Vine Age:	25-30
Harvest time:	Aug-Sept
First vintage of this wine:	2017
Bottles produced of this wine:	64,000

WINEMAKING & AGING

Varietal composition:	40% Grenache, 30% Syrah, 30% Cinsault
Prefermentation technique:	Cold soak
Time on its skins:	12 Hours
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	46-50 °F
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	12.7 %
pH level:	3.3
Residual sugar:	1.0 g/L
Acidity:	3.1 g/L