

SAME RIVER TWICE

FICHE TECHNIQUE
VIN DE FRANCE ROSÉ 2022

Wine Same River Twice

Appellation Vin de France

Region Ventoux, Southern Rhône

Colour Rosé

Grapes Cinsault 55%, Grenache Noir 45%

Alcohol 12.5%

About Our third vintage of Rosé comes from the same terroir as our red. Richly coloured to reflect the rich fruit aromas, with intensity and structure due to a few hours on skins pre-ferment, yet it's light on its feet and simply gorgeous at just 12.5%. Bone dry, medium-bodied, lively, energetic and juicy, a touch of tannin makes it a pleasure with light dishes and grills. Cinsault brings out a raspberry, peach and citrus fruit, Grenache Noir brings out herbes de Provence, strawberry and red cherry fruit, and provides depth and bass notes. There's a lovely, sustained, salty finish. It's in the same vein as the 2021 but with a bit more sweet fruit reflecting the sustained heat of the 2022 vintage.

Terroir From poor, stony, clay-limestone soils, atop a well-ventilated south-east facing plateau, around 150 to 200m altitude, near Caromb towards Beaumes-de-Venise.

Vine Age Cinsault planted in 2000, Grenache Noir planted 1990.

Yield 40 hl/ha

Viticulture Sustainable, organic after flowering.

Climate Mediterranean

Harvest Early September

Vinification After de-stemming, the fruit soaked in its juices for a few hours, before being pressed to settle overnight. Fermented using natural yeasts in steel tank with temperatures controlled to 18°C. It fermented slowly over 15 days. The malo-lactic fermentation was blocked to retain freshness. A pre-filtration after fermentation avoids filtration and fining at bottling. No additives, no manipulations, other than a light dose of sulfites during vinification and 1g at bottling.

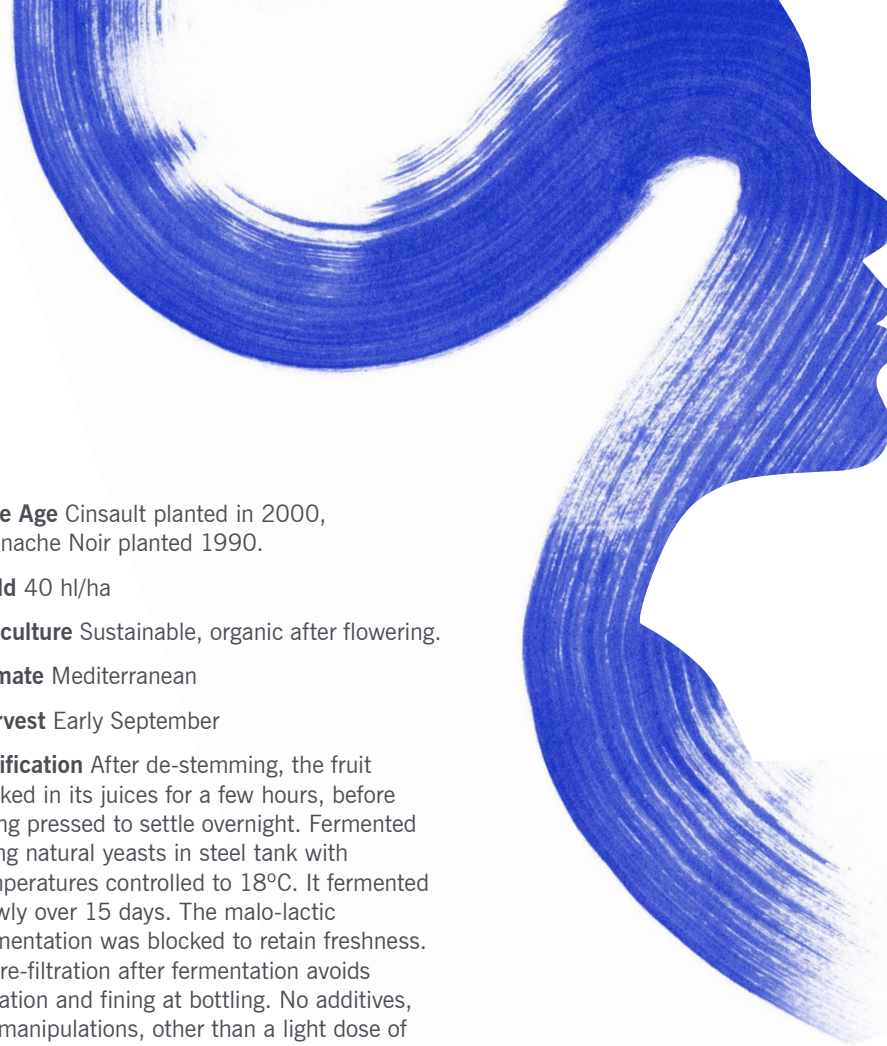
Ageing 6 months in stainless steel tank.

Bottled 19 April 2023

SO2 Total 70 mg/L

TA 3.16 | **pH** 3.37

Production 9,000 bottles



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