

Ch de Berne Romance Provence Rose

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: IGP Mediterranee

CEPAGE: 40% Grenache, 30% Cinsault, 15% Merlot, 15% Syrah

WINEMAKING: Stainless steel

ALCOHOL BY VOLUME: 12.5%

THE STORY

Vines have been grown on the Château grounds since Roman times. Situated on the Aurelian Way, a Roman road formerly linking Italy and Spain, the vineyard was also a trading post for wines. The amphoras used to transport the precious beverage were made on site, as witnessed by an ancient oven discovered in the grounds around a century ago. Raymond V, donated the estate to Saint Bernard, the founder of the Cistercian Order. It remained the property of the Marquis de Villeneuve for the next 3 centuries.

PHILOSOPHY: Measuring 330 acres, the Château de Berne terroir is situated on the Triassic Plateau, resting on a chalky bed dating back to the lower and middle Jurassic ages. Château de Berne regularly uses around ten grape varieties to blend its wines, mainly Grenache, Cinsault and Syrah.



THE ADJECTIVES

OVERALL: Star-bright, ruby red grapefruit.

AROMAS / FLAVORS: Amazing aromatics that are very inviting. Dominant ripe watermelon, sweet cherry blossoms.

MOUTHFEEL: Round, ripe, juicy, and fruit-forward, red berries.

THE SELLING POINTS

AWARDS: 92pts Tasting Panel

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Spicy Asian cuisine, shellfish, taco night. But it is, a perfect cocktail rosé!