

RUMOR

CÔTES DE PROVENCE ROSÉ

GRAPES

60% Grenache, 35% Cinsault, 3% Syrah, 1% Mourvèdre, 1% Tibouren. All grapes are 100% organic.

FORMATS

375 ML | 750ML | 1.5L | 3L | 6L

THE 2022 VINTAGE

The 2022 Vintage was a productive year for high-quality grapes, particularly for Cinsault. This year's blend is fine, aromatic, and well balanced.

ORGANIC & VEGAN

Our rosé is processed with minimal intervention, vegan, and with zero residual sugar. We use organic grapes from vineyards that are rich in biodiversity.

TASTING NOTES

This vintage is elegant and light—with a nose of white flowers and citrus. After aeration, the notes evolve to peach and pomelo. The palate is clean and unfolds elegantly to a smooth finish, leaving citrus notes.

SERVING SUGGESTIONS

Best served chilled, 6-8°C. RUMOR is a wonderful companion to a variety of foods, including Mediterranean cuisine, light pastas, sushi, and grilled seafood.



REGION & WINEMAKING PROCESS

It begins with the terroir, a series of vineyards dating back 2,000 years, chosen for their particular location, as sun, wind, and elevation provide distinct effects on the wine

The vineyards are rock, clay and limestone based soil. This creates a dry and rapidly draining vineyard which allows the grapes to develop maximum phenolic ripeness while maintaining freshness along the coast.

Our winemaker harvests the grapes just before sunrise at 6-8°C to capture freshness and brightness to ensure structure and fruit balance.

After delicate sorting and destemming, the grapes are quickly transported to the winery for pressing with a soft maceration.

The grapes are vinified separately and blended in December to craft the final wine that showcases the delicate, aromatic notes, fruit and floral expressions.

Once blended, the wine is aged in stainless, temperature-controlled vats for three months, to preserve the natural clarity.