

# VINS DE PROVENCE

*the Taste of Style*

## All things Merry and Pink

*Enjoy Provençal conviviality this Christmas with a Rosé wine from Provence*

Spending time with family and friends over the Christmas season is the perfect time to pair new wines with traditional dishes. So why not serve a Provence rosé with your turkey? It may not seem a conventional pairing but why not follow Provence's lead, where the style is enjoyed all year round, whatever the occasion?

The range of styles from bold to refreshing, make Provence rosé a versatile accompaniment to a vast array of festive classics, such as honey roast ham, stuffing and pigs in blankets. Whilst traditional robust reds can overpower the flavours of a Christmas dinner, Provence rosés bring out the best in them.

Not only is Provence rosé food-friendly it also makes a stylish apéritif. Enjoy a glass on its own in front of a roaring fire or splash out on a magnum for New Year's Eve celebrations.



Try something different this Christmas with this stunning selection of Provence rosé wines



Les Quatre Tours, Classique, Coteaux d'Aix-en-Provence, 2016 (RRP £10 from Friarwood)

It wouldn't be Christmas without smoked salmon blinis! Rosé wine from Provence and salmon are a match made in heaven, with the fresh acidity cutting through the natural oiliness of the fish. Refreshing with a great finish this is bound to quench your thirst as you embark on your Christmas feast.



**Château d'Ollières 'Classique', Coteaux Varois en Provence, 2016 (RRP £12.50 from Les Caves de Pyrene)**

With peppery notes coming from Grenache, this wine can really stand up to traditional Christmas turkey, and the richer flavours associated with Christmas food.



**Château Coussin, Sainte-Victoire, Côtes de Provence Sainte-Victoire, 2016 (RRP £15.00 from Oddbins)**

Hailing from one of the oldest wine producing estates in Provence, this is a classic example of Provence rosé at its best. Refreshing and exploding with raspberry flavours – this makes a delicious partner for a traditional honey roast ham.



**Commanderie de Peyrassol, Réserve des Templiers, Côtes de Provence, 2016 (RRP £11.99 from Majestic)**

A delicious blend of Cinsault, Grenache & Syrah, this has a subtle spice to the fruit flavours making it a superb festive rosé! Pair with a cheese platter.



**Maison Saint Aix, Aix, Coteaux d'Aix-en-Provence, 2016, (RRP £ 24.00 Majestic 150cl)**

Embrace the chic style of Provence with this crisp rosé from one of the largest and prestigious wineries in the region. Available in a magnum, it's the perfect wine to impress party guests on New Year's Eve or to give to rosé loving family and friends.

-Ends-

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**Notes to Editors**

Winemakers in Provence have cultivated their passion for crafting classic rosé wines for generations, and the region is now globally recognised as the true home of rosé. From the Mediterranean coast to the foothills of the Alps, and from Aix-en-Provence to Nice's

illustrious Riviera, Provence's beautiful vineyards stretch across approximately 120 miles. 2016 saw 176 million bottles of AOP wines produced, 89% of which are rosé, 7% are red, and 4% white wine. The main grape varieties are Syrah, Grenache, Cinsault, Tibouren and Mourvèdre.

### **About Provence Wines**

Known in France as *the Conseil Interprofessionnel des Vins de Provence*, Provence Wines, is an organization representing more 623 producers and more than 100 négociants (merchants) from the three main appellations of Provence: Côtes de Provence, Coteaux d'Aix-en-Provence, Coteaux Varois en Provence:

Its mission is to promote the wines of the region's primary appellations. The organization's members together produce 96% of Provence's Appellation d'Origine Protégée (AOP) wines. More information can be found at [www.provencewines.co.uk](http://www.provencewines.co.uk) and on social media at [www.facebook.com/provencewinesuk](https://www.facebook.com/provencewinesuk) or @provencewinesuk on Twitter.