



Channé Rosé

AOP CÔTES DE PROVENCE

CÉPAGES Grenache, Cinsault & Mourvèdre ALCOHOL CONTENT 13%

Every time I sip a glass of Channé Rosé I think of excitement, adventure, new experiences, love, hopes, dreams. It brings me back to Provence... the lavender fields... the French Riviera... the gorgeous city of St. Tropez... all of the above. And we wanted to share this from our hand-picked grapes to your mouth.

- Founder, Kavita Channe

TASTING NOTES

Channé Rosé is elegant, crisp, smooth, round and mineral. Rich and fruity on the nose with hints of apricot, cherry, passion fruit and white flowers evoking the freshness of the Saint Tropez shore. Luminous pale copper in color and dry with low acidity. Coté de Provence at it's finest.

TERROIR

Derived from the coast of Provence in the Saint-Tropez area... this vintage is from the magnificent hidden gem of Hyères.

VINIFICATION

Carefully hand-picked from the finest grapes and harvested at night, when the temperatures are the lowest, to ensure the highest quality.

FOOD PAIRING

- Mediterranean cuisines
- Fresh oysters and shellfish
- Grilled white meats
- Beef Carpaccio
- Fresh Fish
- Ceviches
- Exotic salads
- Olives and/or salumi
- Vegetables right off the grill
- Prosciutto and melon
- Toasts with tapenade
- Grilled Pork sausages