



CAVES™
DE · LA · MER

RÊVE DE LA MER

Rosé 2016

As delicate and crisp as the Mediterranean breeze, sourced from the Southern France Island of Corsica, Rêve De La Mer Rosé expresses the beauty and free spirited attitude of coastal life.

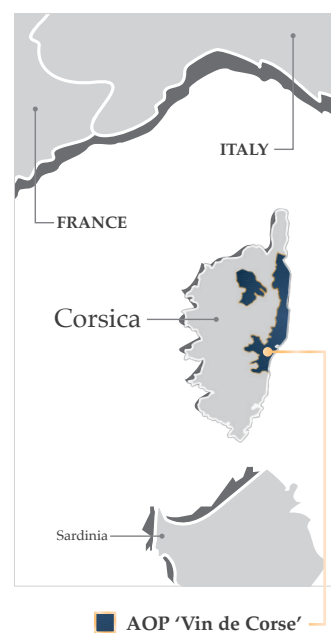
TASTING NOTES

Light and bright Peach-Pomelo color, with a rich and complex aroma profile including fruity notes of strawberry, raspberry, red apple and grapefruit with a floral touch of rose petal and orange blossom. Crisp and refreshing acidity, round and unctuous mouthfeel, with a slight minerality and a long fruity finish with stone fruit tones of apricot and white peach.

"VIN DE CORSE" AOP FROM CORSICA

Referred to as "L'île de Beauté" (the island of beauty) by French, Corsica has some of the oldest vineyards in France, with a winemaking history of over 2,600 years. Its typical Mediterranean climate with warm and dry summers and mild rainy winters is extremely favorable to the production of ultra-premium Rosé wines. The "Vin de Corse" AOP vineyards are conveniently tucked between mountain slopes and the sea, with light cold air rushing down the mountains at night, regulating the summer temperatures and preserving the aromatic freshness of the grapes.

Corsica boasts a host of local grape varieties such as Sciacarellu, Niellucciu, Vermentinu; their unique characters deliver a lot of elegance and richness, an intense and long mouthfeel and exceptional aromatic range. Corsican vineyards also benefit from an extreme aromatic biodiversity of near-by "Maquis" (a protected bush-like forest), with rich and complex fruity, herbal, resinous, floral influences of unique plants like Ciste, Myrth, Pistachier lentisque, Immortelle flowers, and more common Juniper, rosemary, thyme bushes. Only 15% of AOP Corsica wines are exported outside of France, the majority of the volume being enjoyed by the lucky few visiting the island.



FROM THE WINEMAKER

A mix of hand and machine picked grapes. Some whole cluster picked fruit was held in cold storage, between 0°C (32°F) and 5°C (41°F), in order to favor carbonic maceration characteristics. Only low pressure first press fractions were selected for this wine to ensure best balance of sugar ripeness, acidity and varietal flavors. A large portion of the blend was processed with a unique "Mythos" closed loop low pressurized tank system, developing and retaining maximum varietal aromas, with the remaining part being processed in the classic traditional cold fermentation French style. After fermentation, the individual lots and final blend were kept in cold storage at 10°C (50°F) on fine fermentation lees with frequent "batonnages" to increase mid-palate unctuousity. The non-oxidative winemaking process retains fresh varietal characters and the color brightness of a beautiful light peach-pomelo tint.

FOOD PAIRINGS

Fresh and spicy chicken sriracha
and vegetable spring rolls
Poached Sea-Bass
Lobster Ravioli

WINEMAKING DETAILS

COMPOSITION

Sciacarellu 62%,
Niellucciu 26%,
Syrah 9%,
Vermentinu/Rolle 3%

ACIDITY/ PH:

3.6/3.36

ALCOHOL

11.7%

APPELLATION

Vin de Corse AOP
(Appellation d'Origine Protégée)

HARVEST METHOD

Mix of hand pick and
machine picked.

BEST TO DRINK

Drink now.

VINTAGE CONDITIONS

The 2016 vintage across the south of France was heavily influenced by a dry hot summer. Corsican vineyards were less impacted by the heat, due to their proximity to the sea breeze and cold wind rushing down the mountains at night. Most vineyards were picked at night, and the use of cold container storage before pressing the whole cluster bunches also helped preserving the natural acidity and fruit freshness.