



Rosé

Blind Tasting Series

This series gives you tips, tricks and techniques to elevate your tasting skills to the next level, led by our Madame Bollinger Award winning Master of Wine, Justin Martindale and our Director of Education Chris Martin MW.

The Wines

We feature three different Rosés in this video, details of which are below:

1. Cellier Des Espondes, Coteaux Varois en Provence, 2023

2. Domaine Hauvette Pétra IGP Alpilles, 2019

- Wine Type: Rosé
- Vintage: 2019
- Blend: 70% Cinsault, 15% Syrah 15% Grenache
- Vineyard: 15 years average, 1 ha
- Soil: Clay, Limestone
- Fermented with native yeasts for 2 to 3 weeks
- Fermented in cement eggs, on the lees
- Wine is neither filtered nor fined
- Aging: Wine is raised in cement eggs
- Alcohol: 12%
- Farming: Biodynamic

3. Mas Jullien Languedoc Rosé 2022

The ever-searching Olivier Jullien continues to discover new truths of his terroir even 35 years into his project, coercing heartrending expressiveness from his high-altitude holdings in the Languedoc's buzzing Terrasses du Larzac appellation. Olivier's 2022 Rosé comprises 60% Cinsault, 20% Carignan, and 20% Mourvèdre; 85% of the blend was harvested specifically for rosé (i.e., earlier than for reds) and macerated for 12 hours, and the remaining 15% was the saignée of bunches harvested for reds. The hand harvested parcels were whole-bunch pressed, then fermentation was initiated with an indigenous yeast, with

the wine undergoing 100% barrel fermentation and malolactic fermentation and matured in oak for around 11 months before blending and bottling

Further Info

For a more information about Provence Rosé, you may be interested in this webinar from Ray O'Connor MW

- [Trends, Tastes, and Terroir of Provence Rosé](#)

Justin Martindale MW, Membership & Community Manager, WSG