Hostellerie Cuvee No.20

Description:

A pale, dry Provence rosé made from a blend of Cabernet Sauvignon, Cinsault and Grenache. Cuvée No.20 has a little more character than its delicate colour might suggest, combining fresh red berry fruit with citrus and a touch of herbal savouriness. Light-bodied and refreshing, with a crisp finish that makes it an easy choice for drinking on its own or alongside lighter food.

Tasting notes:
Strawberry, raspberry, pink grapefruit, redcurrant, citrus peel, wild herbs

Allergens:
Contains sulphites.

Dish Pairing:

- Grilled prawns with garlic and lemon
- Niçoise salad
- Mediterranean vegetable tart
- Grilled chicken with herbs

Talking Point:

The wine is made in Provence by Hostellerie, and the name No.20 refers to the cuvée rather than a particular vintage. It brings together three varieties commonly found in southern French rosé: Cabernet Sauvignon for structure, Cinsault for freshness and Grenache for generous fruit. The combination is a little different from the more familiar Grenache and Cinsault-led blends of Provence.