# Jolie Folle Rosé

IGP Méditerranée France

## Region

For this wine we collaborated with a family estate that has been cultivating grapes in Southern France since the 18th Century. We source from the South of France Mediterranean Bassin. The flexibility in sourcing allows us to blend the highest quality rosé at an approachable price.



#### **Soil and Climate**

The ground is a layered mix of gravel and clay, with Mediterranean limestone at the base. Most of the region sees warm, dry summers, mild winters, limited snow, and plentiful sunshine. Micro-climates vary from the Camargue delta in the West to the Alps de Haute Provence in the East.

## Winemaking

Grapes are handpicked at night to ensure freshness. They are immediately direct pressed in a pneumatic press to retain the primary aromas and elegance of the grapes. The resulting wine is cold fermented between 13-16 °C in stainless steel tanks for 15 days.



JOLIE FOLLE = CRAZY BEAUTIFUL





Vintage: 2022

Bottle Format: One Liter (1000ml)



6.8 (5oz) glasses

Alcohol: 12.5% ABV

**Grape Varietal:** • 30% Syrah

25% Merlot

25% Grenache Noir

15% Caladoc

• 5% Ungi-Blanc

#### **Taste Profile**

Sight: Distinctive light salmon color

**Nose:** Clean notes of strawberry blossom, watermelon brine, and elderflower. Hints of some savory elements of fresh oregano and sage

**Palate:** Upfront round mouth feel with juicy acid strawberry and watermelon salinity. Savory notes of oregano and a hint of white pepper add depth to this vibrant expression of rose

**Food Paring:** Shrimp cocktail and soft cheeses

"Racy acid that melds into a clean and crisp finish."

-Christina Norman

### PAIR WITH: LOVERS, FAMILY AND FRIENDS

crazybeautifulwines.com // @crzybtflwines

#### PRODUCED WITH SUSTAINABLE FARMING PRACTICES



This icon is representative of the Camargue Delta in Southern France where the Rhône River meets the Mediterranean sea. Comprised of three symbols, an anchor, a cross, and a heart. Respective they mean Hope, Faith, and Charity.