

# VieVité

CÔTES DE PROVENCE

2015

VIEVITÉ



## THE WINE

VieVité is of the purest expression being estate bottled with all estate-grown grapes.

**APELLATION**  
AOP Côtes de Provence

## THE REGION

The VieVité winery is ideally located just outside Saint Tropez and stretches over 45 hectares of land. With bountiful southern exposure, the land is made of a filterable siliceous soil containing michaschists, schists, and white quartz.

The slopes are rather soft and the grape vines are on average 25 years old, benefitting from hot and dry weather in the summer.

**GRAPE VARIETALS**  
30% Cinsault, 30% Grenache  
30% Syrah & 10% Carignan

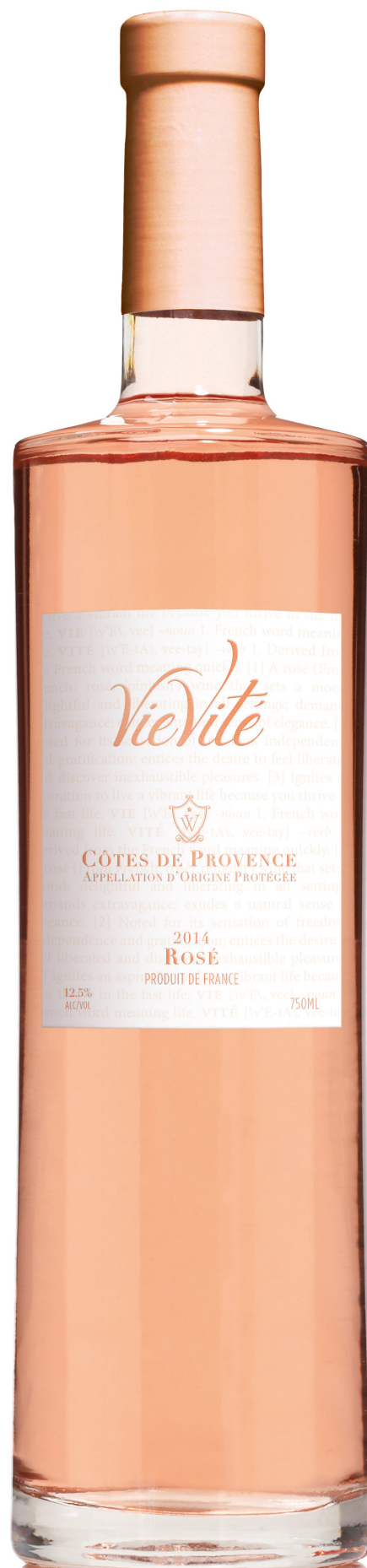
## TASTING NOTES

With a beautiful translucent pink hue, VieVité exudes the colors of a true Côtes de Provence rosé wine. On the nose, an expression of ripe tropical fruit is balanced with a pleasant bouquet of white flowers and a discreet touch of spice. On the palate, well-structured fruit and balanced acidity creates a crisp and delicate finish.

## PAIRINGS

VieVité is a versatile wine that caters to many various occasions and cuisines. VieVité pairs best with grilled white fishes, salmon, crab cakes with aoli sauce, prawns, lobster, ceviche, sushi and even a spicy seafood stew.

Given VieVité's fruit forward flavors, it will also balance out and complement dishes like tandoori Thai chicken, Indian curry dishes, and ethnic foods with spicy seasoning. VieVité is also great with pasta tossed in fresh puttanesca sauce, traditional bouillabaise, and all Mediterranean cuisines with olive oil, garlic and herbs.



*Seize the Exceptional.*

SEIZE RESPONSIBLY. VieVité Rosé, 12.5% Alc. by Vol.  
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