Description:
This stunning rosé from Georges Duboeuf is a light rose petal color. There are aromas of peach, lychee and citrus on the nose with a softer palate. Excellent balance with medium acidity. Full, well-rounded, but refreshing – with a touch of sweetness and hints of lemon zest.

Winemaker’s Notes:
Harvesting of this wine is done manually, in whole bunches, from vines that are over 10 years old. The winemaking process involved pressing, temperature control, alcoholic fermentation, and juice racking – incorporating stainless steel tanks.

Interesting Fact:
The tall “bowling-pin” shaped bottle was designed by Georges Duboeuf.

Serving Hints:
Pairs nicely with seared ahi tuna, tuna niçoise salad, lemon shrimp salad, and a variety of other foods including tacos or Asian cuisine.

PRODUCER: Georges Duboeuf
COUNTRY: France
REGION: Pays d’OC
GRAPE VARIETY: 100% Syrah
ALCOHOL %: 12.5%
RESIDUAL SUGAR: 1.1 g/l
pH: 3.43
TOTAL ACIDITY: 5.35 g/l

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<th>Pack</th>
<th>Size</th>
<th>Lbs</th>
<th>L</th>
<th>W</th>
<th>H</th>
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