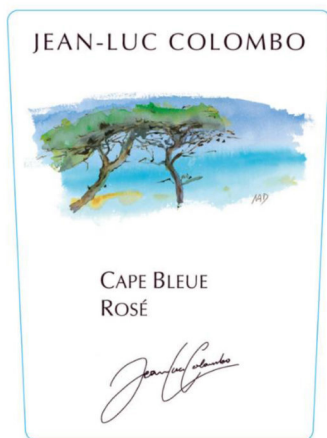


Cape Bleue Rosé

IGP Méditerranée



The gourmet freshness of Provence

Grape varieties:

67% Syrah, 33% Mourvèdre.

Terroir:

Light stony limestone soil of the Provence region (around the city of Salon de Provence.) Mediterranean climate and vegetation (thyme, lavender, live oaks, pine trees...) with maritime influences.

Vinification:

Traditional vinification (direct pressurage.) Fermentation at a low temperature, then bottled quickly to preserve its freshness and fruit.

Tasting:

Color:

Beautiful soft pink, crystal clear.

Nose:

Fresh nose that develops hints of peaches, roses and soft pepper.

Palate:

Round yet crisp, a beautiful complexity with notes of red fruit, raspberries, and fennel.

Service

The perfect rosé for the pleasures of summer: relaxation and idleness.

To be savored in its youth.

Serve chilled to 12°C/54°F.

Food matches

A perfect match with the cuisine of Marseille: fried rainbow wrasse, sardines with spinach, sea urchin, Pistou vegetable soup, or just “on the rocks” at the water’s edge.

THE FRESHNESS OF PROVENCE



VINS JEAN-LUC COLOMBO

SOMMELIER CHOICE AWARDS
WINE OF THE YEAR, WINE OF THE YEAR FRANCE,
WINE OF THE YEAR BY THE GLASS - 98 PTS

PRODUCED BY RENOWNED WINEMAKER
JEAN LUC COLOMBO

FROM THE HEART OF PROVENCE,
NEAR THE BEAUTIFUL CITY OF MARSEILLES

THE PERFECT BLEND
OF SYRAH AND MOURVEDRE GROWN
UNDER THE FRESH COOLING INFLUENCE
OF THE MEDITERRANEAN

FRESH WITH HINTS OF **PEACH AND ROSE**
AND CRISP ON THE PALATE WITH
COMPLEX RED FRUIT NOTES



WINE
OF THE
YEAR

WINE
OF THE
YEAR
— FRANCE —

WINE OF
THE YEAR
BY THE GLASS
98
— POINTS —

*The perfect rosé
to enjoy the summer!*

PRODUCT SPECS

PRODUCT	PACK SIZE	UPC	SCC	ITEM NO.	SRP
CAPE BLEUE ROSÉ	12 x 750ml	3760026003153	13760026003150		

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