

AWARD WINNING  
*Channé Rosé*



EVERY TIME I SIP A GLASS OF CHANNÉ ROSÉ I THINK OF  
EXCITEMENT, ADVENTURE, NEW EXPERIENCES, LOVE,  
HOPES, DREAMS. IT BRINGS ME BACK TO PROVENCE...  
THE LAVENDER FIELDS... THE FRENCH RIVIERA... THE  
GORGEOUS CITY OF ST. TROPEZ... ALL OF THE ABOVE.  
AND WE WANTED TO SHARE THIS FROM OUR  
HAND-PICKED GRAPES TO YOUR MOUTH.

**-FOUNDER, KAVITA CHANNE**

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# Channé Rosé

## TASTING NOTES

Channé Rosé is elegant, crisp, smooth, round and mineral. Rich and fruity on the nose with hints of apricot, cherry, passion fruit and white flowers evoking the freshness of the Saint Tropez shore. Luminous pale copper in color and dry with low acidity. Côtes de Provence at it's finest.

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## TERROIR

Derived from the coast of Provence in the Saint-Tropez area... this vintage is from the magnificent hidden gem of Hyères.

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## APPELLATION

AOP Côtes de Provence

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## CÉPAGES

Grenache, Cinsault & Mourvèdre.

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## ALCOHOL CONTENT

13%

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## VINIFICATION

Carefully hand-picked from the finest grapes and harvested at night, when the temperatures are the lowest, to ensure the highest quality.

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## FOOD PAIRING

- Mediterranean cuisines
- Fresh oysters and shellfish
- Vegetables right off the grill
- Olives and/or salumi
- Prosciutto and melon
- Grilled pork sausages
- Toasts with tapenade
- Grilled white meats
- Beef carpaccio
- Exotic salads
- Fresh fish
- Ceviches