



## HOUSE OF TOWNEND

---

### Source de Roseblood Rosé, Côtes de Provence

---

<b>Price</b>	£17.99
<b>Code</b>	ROSE085

This organic Provence rose reflects a modern, finely tuned expression of Provencal rose. The cuvee sits within the Roseblood range and focuses on purity of fruit and a pale, elegant structure. Direct pressing and cool fermentation in stainless steel maintain clarity while lees contact adds gentle roundness and texture. The result is a balanced rose with lift, tension and refined drinkability.

---

#### Tasting Notes:

The nose shows wild strawberry, redcurrant and white peach with soft floral undertones, while the palate delivers citrus, stone fruit and red berry freshness with a crisp mineral edge. The finish is dry, clean and lively with lingering citrus zest and subtle saline nuance.

---





# HOUSE OF TOWNEND

Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink Now
Country	France
Region	Provence
Type	Rosé Wine
Grape Mix	Grenache Noir 70%, Syrah 15%, Cinsault 15%
Genres	Biodynamic, Organic
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
Producer	Chateau d'Estoublon
Producer Overview	Château d'Estoublon have been making wines for over 500 years. Based in the heart of Provence, their hillside vineyards have been farmed organically since 1999 out of respect for their picturesque surroundings. The estate works with Mediterranean grape varieties grown on limestone-clay soils, where altitude and Mistral winds preserve freshness and aromatic precision. The style reflects a modern, finely tuned expression of Provencal rose.
Closure Type	Cork
Food Matches	Grilled salmon with lemon, dill and olive oil works well allowing the wine's citrus brightness cuts through the richness while echoing its herbal lift