

# INVIVO X, SARAH JESSICA PARKER ROSÉ 2022

The fourth vintage of this wildly popular premium Rosé comes from South Provence and has been crafted in partnership with a family estate, Sarah Jessica Parker and Invivo. Sarah Jessica Parker is involved in the blending of the new vintage each year, as she represents the taste of consumers and what they are looking for in their glass. Together, SJP and Invivo co-founders (Tim and Rob), have created this beautifully pale, dry, and fruitful rosé, created to be enjoyed by those with the same taste as Sarah Jessica.

## TASTING NOTE

Pale pink in colour, sitting well within the classic French “pale and dry” spectrum. The nose is lifted and expressive with perfumed aromas of pink florals, red berries, subtle herb and minerals. The palate is fresh, vibrant and fruitful with savoury notes delivering a fine, even, long finish of strawberries, rose petal and fresh herbs.

Country: France

Region: Lambesc, South Provence

Appellation: Vin de France

This wine has been crafted in collaboration with the family estate from Lambesc, South Provence. The grapes come from the Roy René vineyards, covering just over 900 hectares around the villages of Lambesc, Saint-Cannat and Rognes, full of rich traditions and history. The exceptional exposure of the Chaîne des Côtes and the Chaîne de la Trévaresse hilltops as well as a climate very little exposed to rain and frost, allow us to harvest an irreproachable quality of grapes.

## WINEMAKING

The grapes were completely whole bunch fermented, with a short maceration of only a few hours. This was enough to impart fantastic colour and texture. Following a soft pressing, the juice was given a cool fermentation in stainless steel and allowed to ferment to almost complete dryness. Maturation on lees in stainless steel then added texture. Malo-lactic fermentation was prevented to ensure vibrancy.

## ACCOLADES

**Gold & Best Buy**, Cuisine Magazine 2022 (2021 vintage)

**Gold**, San Francisco International Wine Competition 2022 (2021 vintage)

**Double Gold & Best French Rose**, New York International Wine Competition 2022 (2021 vintage)

**Double Gold**, Global Rose Masters 2022 (2021 vintage)

**93 Points/5 Stars**, Sam Kim/Wine Orbit (2021, 2020 vintages)

**96 Points & Best Value**, Winestate Magazine (2019 vintage)

## TECHNICAL DETAILS

GRAPE VARIETIES	60% grenache, 20% cinsault, 20% syrah		
ALCOHOL %	12.5	pH	3.55
TA	3.61	RS	0.99 g/l

## INVIVO WINEMAKER ROB & SARAH JESSICA'S FOOD MATCHES

- Perfect chilled as an aperitive with Picholine olives or as food wine with grilled fish, salad and goat cheese.
- Try a glass alongside a classic caesar salad (go heavy on the anchovies!) or the classic French dish grilled lamb with 'herbes de Provence'.
- One of Rob's favorite food matches is crispy fries or 'frites' as the French call them, with a pot of aioli on the side (an indulgent sauce made from mayonnaise, garlic, olive oil and salt).
- Sarah Jessica's favorite food pairings are Chinese food, cheese and pizza.

