



INVIVO

INVIVO X BY SARAH JESSICA PARKER ROSÉ 2022

BACKGROUND

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.

Sarah Jessica was hugely instrumental in naming the wine and in designing the label. The X and the comma directly after it are an intentional and personal touch, referencing her signature email and Instagram post signoff: "X, SJ." Sarah Jessica also hand-painted the X on the original label. As with our Sauvignon Blanc, she has taken inspiration from one of her colourways for the Rosé—this time 'Pewter Stardust,' which we think matches our blend perfectly.

APPELLATION

Vin de France, France

VARIETAL COMPOSITION

60% Grenache, 20% Cinsault, 20% Syrah

TERROIR & VINTAGE NOTES

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 the harvest of 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 color 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.

TASTING NOTES

Pale pink in color, sitting well within the classic Provence "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 savory notes delivering a fine, even, long finish of strawberries, rose petal and fresh herbs.

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.'

WINEMAKER

Rob Cameron

TECHNICAL DATA

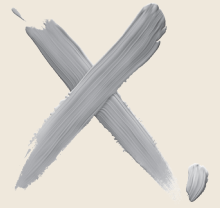
TA: 3.61 g/l

pH: 3.55

RS: <1 g/L

Alcohol

12.5%



90 JAMES SUCKLING
POINTS June 2023



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