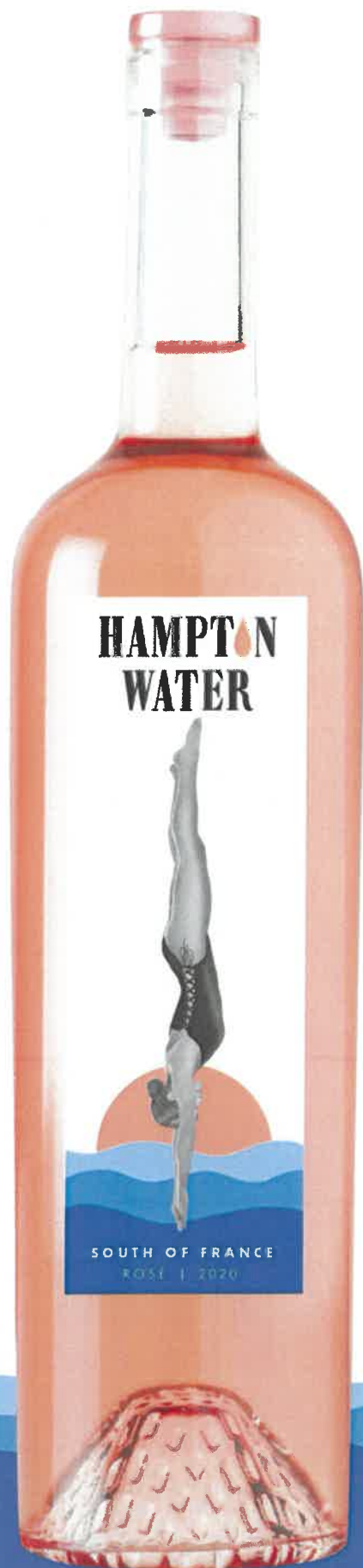


HAMPTON WATER

Meet the World's Favorite Rosé



OUR STORY: Jon Bon Jovi and his son Jesse Bongiovi were introduced to Gérard Bertrand, and the three quickly developed a shared vision; to create a unique rosé, that elevates the category by unapologetically challenging premium norms and unites the essence of the relaxed lifestyles of the Hamptons and the South of France.

OUR WINEMAKER: Gérard Bertrand is a second-generation wine maker from the Languedoc-Roussillon, which is 100 miles west of Provence. Gérard owns 17 estates and has 250 independent growers under contract. With this incredible depth and breadth of sourcing, Hampton Water will continue to be produced at the highest quality, vintage after vintage, at quantities that can meet the growing consumer demand.

THE WINEMAKING: Personally crafted by Gérard Bertrand, grapes are sourced from the best terroirs in Languedoc-Roussillon. Specifically choosing from his superior plots, the result is an elegant and unique expression of southern French rosé.

The blend is 60% Grenache, 15% Cinsault, 15% Mourvèdre, and 10% Syrah. The Mourvèdre is aged in new French oak barrels for 30-60 days. This short time in barrels removes a portion of the high acidity one typically finds when drinking a traditional blend of the indigenous grapes in Rosé from the south of France.

IN THE GLASS: The wine is fresh and lively, with soft notes of strawberry, and citrus; a beautiful, long finish is a result of that careful and meticulous aging in new French Oak barrels.

ACCOLADES: 4 consecutive vintages with 90-Point ratings and a Top 100 from both Wine Enthusiast and Wine Spectator, the first rosé on the WS list in 25 years.

