

Bon Jovi plus Gerard Bertrand equals delicious dry rosé!



A [rosé](#) blend of 60% [Grenache](#), 15% [Cinsault](#), 15% [Mourvedre](#) and 10% [Syrah](#) from [Languedoc, France](#). A portion of the wine is aged in French oak barrels for a short time, and it has just 2 g/L of residual sugar.

The wine is made for Jon Bon Jovi and his son Jesse Bongiovi by Gerard Bertrand.

From the bottle:

This unique rosé is made primarily from the Grenache (60%) grape variety, blended with Cinsault (15%), Mourvedre (15%) and Syrah (10%) traditional grapes of the French Mediterranean.

The wine is fresh and lively with distinctive minerality and a long-lasting finish, intensified by ageing in French oak barrels. Its intense aromas of red fruit, citrus fruit and spices make it another perfect companion to be shared among friends.