



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

Gourmandise

INDICATION GÉOGRAPHIQUE PROTÉGÉE MÉDITERRANÉE

A gourmet wine, simple and easy to drink for every occasion.

VINEYARD AND SOIL

The Maîtres Vignerons use their extensive experience to carefully select their PGIs so that the wine profiles match consumer expectations perfectly: Light, fresh, fruity and easy to drink.

To obtain wines of the highest quality, the Maîtres Vignerons have developed close relations with partner wine cellars.

Gourmandise results from the selection of quality wines for immediate pleasure.

VINIFICATIONS

Parcel selection is carried out in the vineyard and each parcel is rated according to specifications; the grapes are picked when perfectly mature, to express the optimum potential of the variety.

The grapes are destalked and cooled to 8 °C then sent to the wine press. Special attention is paid when pressing to keep only the first juices, which are the most qualitative.

The next steps are cold settling and fermentation with temperatures controlled perfectly throughout the vinification.

The Maîtres Vignerons de Saint-Tropez perform the final wine stabilisation treatments before bottling. This last step is carried out under optimum conditions with latest generation technical equipment to preserve the wine quality.

VARIETIES

Rosé Grenache, Syrah, Rolle

White Ugni blanc, Rolle

Red Merlot, Syrah, Grenache

TASTING NOTES

Rosé

The nose reveals gourmet aromas of small red fruits. This wine offers good freshness in the mouth with a pleasant and acidic final.

White

Lively nose marked by notes of white flowers. A gourmet mouth enhanced by notes of exotic fruits.

Red

The robe is clear ruby red, very bright. In the nose, the perfumes of fresh red fruits are dominant. The tannins are fine and silky and contribute to the excellent balance of this wine.

MATCHING FOOD AND WINE

■ Drink at 10-12 °C, as an aperitif, with Mediterranean salads, Asian recipes and spicy or savoury dishes such as a Thai curry or tajines

■ Ideally, serve at 10 °C. Perfect as an aperitif, it also makes a great cocktail and can accompany finger food, marinated fish and exotic dishes

■ Serve at 16 °C with grilled meat, roast poultry or cheese

