



MAÎTRES VIGNERONS  
DE LA PRESQU'ÎLE  
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

# CAP AU LARGE

*Côtes de Provence*

A typical Provençal rosé designed to savour the sunshine and gatherings of friends.

## VINEYARD AND SOIL

Vineyard located in the golden triangle (Cuers, Puget Ville and Pierrefeu), recognised as being one of the best soils to grow Côtes de Provence wines.

Stony soil with red argilo-sandy matrix to obtain grapes of perfect maturity while preserving a good balance.

The grapes are grown using agricultural practices respectful of the environment. The Mediterranean climate swept by the Mistral does not create a high phytosanitary pressure, thereby limiting the number treatments.

## VINIFICATIONS

The grapes are picked exclusively at night between 4 am and 9 am to preserve their full aromatic potential. The parcels are checked once a week to ensure the grapes are picked at perfect maturity.

Rosé: direct pressing of the grapes in an oxygen-free atmosphere is followed by fermentation at low temperatures then maturing on fine lees to bring fullness and complexity.

## VARIETIES

**Rosé** Grenache, Cinsault, syrah

## TASTING NOTES

### Rosé

A true pleasure wine notes of peach and candied orange. Fresh, fruity and decidedly gourmet mouth.

## MATCHING FOOD AND WINE

■ Asian cooking, for the aperitif with vegetable tempuras

AVAILABLE IN 75 CL  
(ROSÉ)

