



MINUTY S.A.

M BLANC
AOP Côtes de Provence

Soil / Climate

Originating from a rigorous selection of the best “Côtes de Provence” vineyards.

Vinification

Direct crushing, meticulous settling and low-temperature fermentation.

Tasting notes

Colour : Light and limpid.

Nose : Mineral notes with a hint of white fruit.

Palate : Soft and silky, enlivened by a lingering finish of white-fleshed fruit

Recommended temperature for serving

Between 8°C et 10°C.

Food and wine pairing

Goat's cheese, fish or white meat with cream or mushroom sauce, asparagus with cream sauce.



Sémillon
Rolle
Ugni-blanc

Contains sulfites

Alcohol content : 13% vol.