



# Château Minuty

281

AOP Côtes de Provence

## Soil / Climate

Clone selection from our collection of Grenache aged of 25 years and rocked by the maritime influences of our terroir.

## Vinification

Harvest of the grapes by hand picking. Crushing and total destemming, followed by a cooling of the harvest making it inert.

Selection of the free run juices.  
Alcoholic fermentation at 14 ° C.

## Tasting notes

**Colour** : Pale pink with crystal reflections.

**Nose** : Very intense with a beautiful complexity. Fineness of white fruit aromas (peach, melon...) highlighted by iodine notes.

**Mouth** : Great depth with a mineral structure.

## *Recommended temperature for serving*

Between 8°C to 10°C.

## Food and wine pairing

Scallops risotto, grilled Dublin Bay prawns, backed John Dory with fennel.



**Grenache**  
Syrah  
Cinsault

Contains sulfites

Alcohol content : 12.5% vol.