

Château Minuty

281

AOP Côtes de Provence
Vintage year 2021



THE 281 STORY

This vintage came out in 2015 and is the latest Minuty rosé. Why 281?

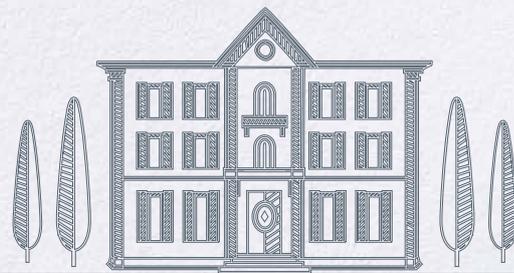
It's a nod to the blue Pantone number used for the bottle neck.

The intense blue is a celebration of the nearby Mediterranean Sea which influences and elevates the Minuty vineyard every day.

281 is also inspired by the visionary and revolutionary ambition of Etienne Matton, Jean-Etienne and François's father. He began cloning the winery's exclusive Grenache in the 70s which now forms the 281 vintage's best plots. So the 281 is a rosé for celebration, haute-couture and fine dining.

Château Minuty

281



THE 281 METHOD

A plot selection of the winery's three main terroirs goes into this vintage. Grenache from a single clone is joined by the winery's wonderful Syrah to bring in the spicy and peppery aftertaste. Like the rest of the estate, the grapes are grown with the HEV certification (High Environmental Value) with specific ground cover based on soil type and exposure. The grapes are hand-picked, something that's essential as it locks in the grape's integrity but is so rare to find. Next comes Jean-Etienne and François Matton's expertise, knowledge of the vineyard and delicate touch from winemaking to bottling to produce this extraordinary vintage.

THE 281 FLAVOUR

A blush pink with intense and joyful aromas. The initial aroma is a delicate combination of citrus, tropical fruit and white blackcurrant which makes way for an explosion of aromas bursting with complex white fruit, vine peach, salty, spicy and white pepper notes. A scent made in heaven melts into a dreamy mouthfeel enhanced by the wine's body and intense grip.

THE 281 EXPERIENCE

Best served chilled (10-12°) rather than cold so the 281 can be beautifully paired with flavoursome dishes, premium shellfish whether it be served simply like roasted lobster, rock lobster in banana leaf or cooked in a scallop risotto. Spicy dishes like Peking duck for its sweet and sour flavour, beef curry for its fragrant spices or delicious yakitori grilled with its sweet sauce. Summery salads served with lobster, avocado and grapefruit quarters. Sophisticated berry desserts.

VINTAGE YEAR

2021

TERROIR

Grapes from the winery's three main terroirs (schist, clay and sand).

DESIGNATION

AOP Côtes de Provence

GRAPE

Mainly Grenache, Syrah.

PERSONALITY

Delicate, indulgent and bold.

VINE GROWING, WINEMAKING AND AGING

HEV certification (High Environmental Value), plot selection, hand-picked, free-run juice, low temperature alcoholic fermentation, no malolactic fermentation.

SERVING TEMPERATURE

10 °- 12 °, subject to season.

GLASS TYPES

Tulip stem glasses.