

Château Minuty

ROSE et OR

AOP Côtes de Provence
Vintage year 2022

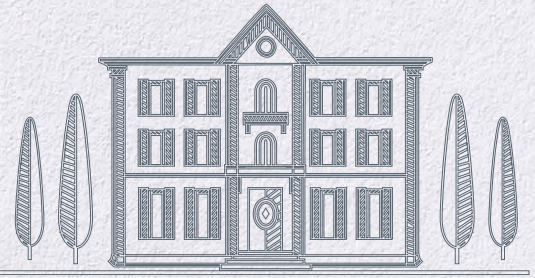


THE ROSE ET OR STORY

This cuvée is an estate wine. It first appeared in 2009 as the makers wanted to take the winery's signature subtle flavour and intense aromas to the next level. To make the dream a reality, the winery's three main terroirs were expertly blended to capture the Château Minuty flavour in Rose et Or.

Château Minuty

ROSE et OR



THE ROSE ET OR METHOD

Hand-picked grapes all from the winery. HEV certification (High Environmental Value) covering the entire winery since 2019 (160ha). Tangible proof of the winery's tireless work on a sustainable and quality process. Plot growth with specific ground cover subject to soil type. The grapes are hand-picked when they are perfectly ripe and come from three terroirs: Gassin, the winery site with its fantastic crystalline schist, Vidauban, the long-standing site with its deep red clay and Ramatuelle, on sand with sea views for a light touch. Grenache accounts for 80% of the blend to intensify the wine's body and is joined by Cinsault for freshness and Rolle for its salty and white fruit notes. 100% free-run juice selected by Jean-Etienne and François Matton in charge of the press. Free-run wine is run off into barrels by gravity then carefully racked and undergoes alcoholic fermentation with drastic temperature control. Like all Minuty rosé, no malolactic fermentation applies.

THE ROSE ET OR FLAVOUR

This cuvée is all about elegance; the aromas of sun-drenched and freshly-picked ripe fruit ranging from vine peach and pear to melon. It's full and crisp on the palate, powerful yet pure like flavoured spring water.

THE ROSE ET OR EXPERIENCE

Serve cold (8-10°) in summer and chilled (10-12°) the rest of the year. The Rose et Or vintage's delicacy and body mean it goes with a wide variety of dishes as it brings out the spices. We recommend seafood from prime locations such as fleshy oysters, Madagascan prawns or shellfish and exotic or Asian dishes such as pad thai or Creole rougail stew. Rose et Or works beautifully with the creamy sauce and chicken in a good Caesar salad or is ideal with a classic starter like melon and Parma ham. Bouillabaisse is a classic pairing. Fresh and young hard cheese. And tropical fruit sorbet for dessert.

VINTAGE YEAR

2022

TERROIR

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

DESIGNATION

AOP Côtes de Provence

GRAPE

Grenache, Cinsault, Rolle.

PERSONALITY

Elegant, full-bodied and crisp.

VINE GROWING, WINEMAKING AND AGING

HEV certification (High Environmental Value), hand-picked, skin-contact, free-run juice, cold pressing and fermenting, no malolactic fermentation.

SERVING TEMPERATURE

8 °-12 °, subject to season.

GLASS TYPES

Stem glasses recommended.