

Château Minuty

281

AOP Côtes de Provence
Vintage year 2023



THE 281 STORY

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

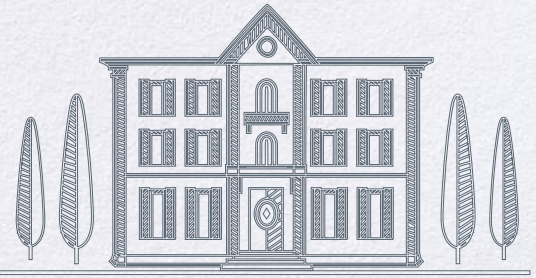
It's a nod to the blue Pantone number used for the bottle neck.

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



VINE GROWING, WINEMAKING AND AGING

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

TASTING NOTES

At first approach, the nose is characterized by tropical fruits which develop into notes of white-fleshed fruit. Fresh and delicate on the palate, with splendid length and excellent structure.

FOOD PAIRING

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

2023

TERROIR

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

DESIGNATION

AOP Côtes de Provence

GRAPE

Grenache 90%, Syrah 5%, Rolle 5%

PERSONALITY

Delicate, indulgent and bold.

NUTRITIONAL VALUES

Energy : 73 kcal/100ml - 303 kj/100ml
Sugar < 1g/L

SERVING

10 °- 12 °, subject to season.
Up to 24 month.

GLASS TYPES

Tulip stem glasses.