

Château Minuty

ROSE et OR

AOP Côtes de Provence
Vintage year 2023

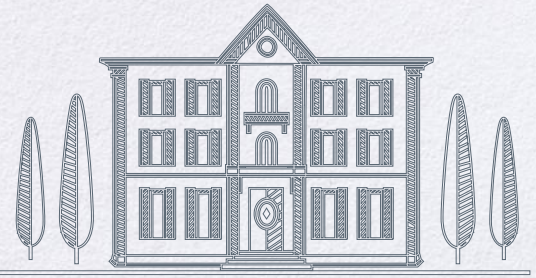


THE ROSE ET OR STORY

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



VINE GROWING, WINEMAKING AND AGING

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

TASTING NOTES

The 2023 vintage is the embodiment of elegance, with aromas of citrus and wild herbs. On the palate, an impression of lightness. The wine's minerality lends it a distinctive freshness, enhanced by the salinity so characteristic of the Minuty terroir.

FOOD PAIRING

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

2023

TERROIR

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

DESIGNATION

AOP Côtes de Provence

GRAPE

Grenache 80%, Syrah 10%, Cinsault 5%, Tibouren 5%

PERSONALITY

Elegant, full-bodied and crisp.

NUTRITIONAL VALUES

Energy 73 kcal/100ml - 303kj/100ml

Sugar < 1g/L

SERVING

8 °- 12 °, subject to season.

Up to 24 months.

GLASS TYPES

Stem glasses recommended.