

MINUTY SAS

M

AOP Côtes de Provence
Vintage year 2022



THE M ROSÉ STORY

MINUTY M is pure Pleasure, pure Provence and pure Minuty in a bottle.

Pure Pleasure because of its natural and easy-going vibe. Pure Provence because of its selection of grapes from all the Designation's terroirs, from the seafront to the hinterland and Sainte-Victoire. Pure Provence because of the bottle design that was updated in 2014 but invented and designed in the 60s by Monique Farnet, Jean-Etienne and François Matton's mother.

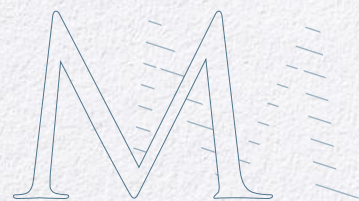
The entire region made the revolutionary bottle shape their own which goes to show how the Matton-Farnet family has always set the benchmark for Provence wine.

Last but not least, Pure Minuty because it embodies the winery's style with intense aromas paired with light flavours.

MINUTY

S.A.S

M ROSÉ



THE M ROSÉ METHOD

Everything about the M vintage locks in its balance and vibrancy. Jean-Etienne and François Matton primarily use Grenache for its elegant aromas, Cinsault for its freshness, Syrah for its complexity and a dash of seafront Tibouren for its delicate white fruit aromas. The idea is to lock in all the juices' bright intensity.

THE M ROSÉ FLAVOUR

The blush wine is an instant hit with its intense aromas ranging from tangy berries to tropical fruit notes. It's vibrant and light on the palate with refreshing zesty and herbaceous notes.

THE M ROSÉ EXPERIENCE

The M vintage is perfect any time, any place. Serve between 8-10° to cool off and relax on the terrace or by the pool with olives and any kind of nibbles, tapas, dips, crackers, wasabi peas and vegetable crisps. It goes down a treat with summery salads like a classic tomato and mozzarella or salade niçoise. Seafood including shellfish and prawns. Pan-seared starters.

VINTAGE YEAR

2022

TERROIR

Grapes from all the continental and seafront Côtes de Provence terroirs.

DESIGNATION

AOP Côtes de Provence

GRAPE

Grenache, Cinsault, Syrah and Tibouren.

PERSONALITY

Crisp, vibrant bouquet, light and intense flavour.

VINE GROWING, WINEMAKING AND AGING

Cold pressing and fermenting, no malolactic fermentation.

SERVING TEMPERATURE

8 °-10 °

GLASS TYPES

Any