

MINUTY^{SAS}

M

AOP Côtes de Provence
Vintage year 2025



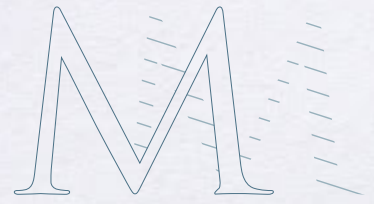
Minuty M embodies the diversity and richness of Provence.

A cuvée that generously reveals the diversity and beauty of the terroirs of the Côtes de Provence appellation, from the coastline to the inland areas, all the way to the foothills of Mont Sainte-Victoire. Produced according to Minuty's high standards, M embodies the art of masterful blending, where each terroir finds its perfect place and contributes to the harmony of the whole.

Its iconic bottle, known as the "flûte à corset", was designed in the 1960s by Monique Farnet, mother of Jean-Étienne and François Matton, the second generation of the family, and has become a symbol of Provence wine. Revolutionary at the time, it was adopted by the entire region and testifies to the pioneering role of the Matton-Farnet family in the history of Provence wines.

MINUTY^{SAS}

M ROSÉ



VINE GROWING, WINEMAKING AND AGING

Cold pressing and fermenting, no malolactic fermentation.

TASTING NOTES

The wine shows a clear, bright robe, with a pale hue and shades of rose petals.

The nose is precise and complex, expressing aromas of red fruits intertwined with notes of white-fleshed fruits.

On the palate, it is generous and lively, leading into a persistent and harmonious finish.

FOOD PAIRING

The Minuty M Rosé 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

2025

TERROIR

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

DESIGNATION

AOP Côtes de Provence

GRAPE

Grenache 60%, Syrah 20%, Cinsault 15%, Tibouren 5%

PERSONALITY

Fresh and indulgent.

NUTRITIONAL VALUES

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

Sugar < 1g/L

SERVING

8 °- 10 °.

12 to 18 months.

GLASS TYPES

Stem glasses.

ALCOHOL DEGREE : 12,5% VOL.

CONTAINS SULFITES - NO VEGAN