



Château Minuty

ROSE et OR
AOP Côtes de Provence
2019 Vintage

Soil / Climate

Cultivated in a traditional way, our vineyard benefits from soils composed of mica schist on the maritime border with a southwest exposure.

Winemaking process

Harvest of the grapes by hand picking.

Crushing and total destemming, followed by a cooling of the harvest making it inert.

Selection of the free run juices.

Alcoholic fermentation at 14 ° C.

Tasting notes

Colour : Pale with crystal reflections.

Nose : Very intense of citrus fruits and white flowers.

Mouth : Complex with an intense freshness and finesse which offers notes of pink grapefruit and white peach.

Recommended temperature for serving

Between 8°C to 10°C.

Food and wine pairing

Aperitif, seafood, bouillabaisse, asian food, exotic cuisine, strawberry salad with basil.



**Grenache
Cinsault**