

MINUTY

PRESTIGE

AOP Côtes de Provence
Vintage year 2022



THE PRESTIGE ROSÉ STORY

This vintage appeared over 25 years ago when Jean-Etienne and François Matton wanted to bring a signature wine to a wider audience of Provence rosé lovers with the perfect pairing of exciting aromas and light flavour. The idea is to give drinkers a joyful experience and showcase the Provence terroirs.

The bottle's design was updated in 2020.

MINUTY

PRESTIGE ROSÉ

THE PRESTIGE ROSÉ METHOD

This vintage is a smart blend of a selection of Designation grapes with the winery's own grapes. The winemaking process is executed with Minuty's perfect understanding of winemaking temperatures that are low enough to lock in the grapes' aromatic potential but high enough to bring out their subtleties. It blends Grenache for its elegant aromas, Syrah for its aromatic complexity, Cinsault for its vibrancy and Rolle, a top Provence white grape variety, for its earthy aromas.

THE PRESTIGE ROSÉ FLAVOUR

Shimmering pink with crisp aromas that pack a punch with yellow grapefruit, whitecurrant, blood orange and fresh berries such as raspberry. It's just as crisp, strong and clean on the palate with a lovely salty and zingy aftertaste. This is a vibrant wine that packs a punch.

THE PRESTIGE ROSÉ EXPERIENCE

The lovely earthy aftertaste is ideal for seafood, with salty oysters making a match made in heaven as well as whelks, clams and anything on a seafood platter. Fish ceviche and sushi, California rolls and grilled fish work just as well. Let's not forget Italian cuisine with classic trattoria dishes including veal Milanese and spaghetti alle vongole or delicious Provençale specialities such as stuffed vegetables or vegetable stacks.

VINTAGE YEAR

2022

TERROIR

Grapes from a selection of Provence terroirs and from some of the winery's plots.

DESIGNATION

AOP Côtes de Provence

GRAPE

Grenache, Syrah, Cinsault, Rolle.

PERSONALITY

Crisp, clean, earthy and vibrant.

VINE GROWING, WINEMAKING AND AGING

Selection of free-run and press juice, cold soaking and fermenting, no malolactic fermentation.

SERVING TEMPERATURE

8 °-10 °

GLASS TYPES

Any, stem glasses recommended.