

MAISON
CR

COEUR DE ROSÉ
Réserve



GRAPE VARIETIES USED

Cinsault, Grenache

TERROIR & CLIMATE

The parcels are located on a base of gneissic granite as well as the well-drained sand near the coast. The vines are grown both in the plain of Cuers as well as the Presque'île de St. Tropez, each having ideal exposure and benefitting from an advantageous Mediterranean micro-climate. The maritime presence helps regulate a balanced temperature and with the dry air it permits the grapes to ripen with a deeper concentration of the natural sugars.

THE WINEMAKING

The grapes are harvested before dawn to help keep them as fresh as possible and to prevent oxidation. The grapes are selected at full maturity and are taken for extraction immediately to keep the juice at a low temperature while minimizing oxidation. Once the juice is cold and settled, it is brought to fermentation at a low temperature in thermo-regulated (stainless steel) tanks to create a more intense aromatic expression for the wine.

TASTING NOTES & PAIRINGS

Clear, elegant robe. Floral nose with subtle notes of red berries. The palate is fresh and tender with hints of citrus.

Provençal and Mediterranean cuisine from its native region pair beautifully with this wine. It will also be the perfect partner to sushi and other Asian cuisine as well as grilled fishes and meats, fresh salads and more. Enjoy this wine from aperitifs through to dessert!

Serve between 45-50° F (7-10° C).

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POINTS



GOLD

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