



Côtes de Provence

Sainte Victoire

2017

90 POINTS WINE ADVOCATE ROBERT PARKER JUNE 2018

Silver medal, 92 points at the International Wine Challenge 2018
Among the 25 Best Rosé Wines of 2018, Choice of VinePair
Silver medal at the Concours des vins de Provence 2018
Commended medal at Decanter 2018
Bronze medal at the IWSC 2018
89 at the Tasted 100% Blind by Andreas Larsson Meilleur sommelier du monde

TERROIR

Located in the upper basin of the Arc, the terroir is composed of scree and clay-sandstone from the Late Cretaceous period, with colluvial deposits from the surrounding hills.

The etymology of the name "Maupague" (meaning "giving little"), and the geological characteristics of the soil make this property particularly well-suited to the growing of grapes; there have been vines here for many generations.

VINEYARD

Average age of vines: 20 years Grenache 70% Cinsault 15% Syrah 15% Yield: 50 hl/ha. Sustainable farming Vegan wine

VINIFICATION

18 days of cold tank stabilisation at 4° C in pre-fermentation phase, then temperature-controlled fermentation in stainless steel vats.

TASTING NOTES

A delicate pale pink color
A luscious nose of white chocolate and apricot.
This rosé is distinctly complex and round.

PAIRING FOOD & WINE

Lobster rolls, wild asparagus risotto, roasted free range chicken seasoned with Provencal herbs

