

Grapes

Grenache Noir
Syrah
Rolle

Region/Appellation

AOP Côtes de Provence
Sainte-Victoire

Alcohol by volume

13.00%

Residual Sugar

1.7 g/l

pH

3.11

Total Acidity

3.84 g/l

Drinking Window

2023 - 2024

Tasting Guide



Tasting note printed

19/04/2024

Mon Plaisir Rosé 2019

Winemaker Notes

Red fruits with notes of white flowers, strawberry, peach, grapefruit and hawthorn shine through on the nose. On the palate it is fresh and smooth with a deliciously fruity strawberry flavour on the finish.

Vineyard

Clay and limestone, more or less sandy. Shallow draining soil. Plots located in the municipalities of Pourcieux and Pourrières at the foot of the Aurélien and Sainte-Victoire mountains. Mediterranean climate.

Winemaking

Harvest is carried out by machine at night to preserve freshness and aromas. This Rose is the result of direct pressing and stabulation on the fine lees. Fermentation is temperature-controlled. Alcoholic fermentation takes place at a low temperature (16-17°C). Ageing is carried out in stainless steel vats.

Vintage

A perfect year - grapes were healthy and showed good concentration and balance.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with risotto with crayfish.

