

Grapes

44% Grenache
33% Syrah
13% Vermentino
10% Cinsault

Region/Appellation

AOP Côtes de Provence
Sainte-Victoire

Alcohol by volume

12.50%

Residual Sugar

1.11 g/l

pH

3.31

Total Acidity

5.37 g/l

Tasting Guide



Tasting note printed

26/04/2024

Mon Plaisir Rosé 2021 6x75cl

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

From vineyards planted on clay and limestone, shallow, well-draining soil, with some sandy under layers. 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 Machine at night to preserve freshness and aromas. This Rose is the result of direct pressing and stabilisation on 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

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with risotto with crayfish.

