

Domaine de Grandpré Cotes de Provence Rosé "Cuvée Minotaure" NV

WINE DESCRIPTION

Grapes are harvested by hand, at the point of perfect maturity – whenever they decide they are ready. Harvest takes place early in the morning to take advantage of cooler temperatures and give our rosé as little color as possible.

Very short maceration at low temperatures, delicate pressure. At each step of the vinification process, our main concern is to preserve the natural aromas and the delicate, elegant flavors of our rosés.

Sustainable farming - no chemical weed killers, fertilizers used are vegetal composts and sheep manure. Ploughing of the vineyards. Copper and SO2 treatments of the vines when needed. Handharvested at dawn.

TASTING NOTES

With its pale pink hue, this rosé, made from 40-year-old vines, shows refined aromas under a bouquet of white flowers, apricot, and garrigue. The mouth-feel is round and powerful with a long finish of citrus.

FOOD PAIRING

Pairs well with refined, sophisticated fare.

VINEYARD & PRODUCTION INFO

Vineyard size:	8 acres
Soil composition:	Rocky, Clay-shale
Elevation:	330 feet
Yield/acre:	2.5 tons
Exposure:	Southern
Year vineyard planted:	1973
Harvest time:	August - September
First vintage of this wine:	2010
Bottles produced of this wine:	15,000

WINEMAKING & AGING

Varietal composition:	Old Vine Grenache, Cinsault & Mourvèdre
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold Soak Maceration

ANALYTICAL DATA

Alcohol:	12.7 %
pH level:	3.4
Residual sugar:	0.2 g/L
Acidity:	3.0 g/L

PRODUCER PROFILE

Estate owned by: Valerie Vidal-Revel

Total acreage under vine: 70

Estate founded: 1953

Region: Provence

Country: France