

MAISON  
CR

COEUR DE ROSÉ  
PRESTIGE

### *GRAPE VARIETIES USED*

Grenache, Cinsault, Syrah

### *TERROIR & CLIMATE*

The vineyards are located in the winemaking region near the town of Saint-Tropez. In the Presqu'île de St. Tropez, where some of the parcels are located, the soil is mainly clay and sand; the other parcels are located on land predominantly within the historic Triangle d'Or (Golden Triangle), where the soil is a combination of clay and limestone. All of these vineyards have ideal exposure and the maritime presence helps to regulate and balance the temperatures as well as the moisture. The dry air permits the grapes to ripen perfectly in this advantageous Mediterranean micro-climate and then assembled to create a perfect balance between freshness and richness.

### *THE WINEMAKING*

The days start early at 4AM, to harvest cool and crisp grapes in order to prevent oxidation. The fresh juice of the grapes is extracted immediately by a pneumatic membrane press and keeps 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 clean and crisp aromatic expression.

### *TASTING NOTES & PAIRINGS*

Pale pink robe, highly aromatic nose with notes of lychees and citrus, rich and fresh with an elegant and balanced mouth.

This versatile wine can be enjoyed from appetizers to dessert. It pairs beautifully with a multitude of dishes including grilled fish and meats, seafood risotto, sushi and most Provençal and Mediterranean cuisine (beignets de courgettes, ratatouille, tapenade, soft cheeses and more).

Serve between 45-50° F (7-10° C). A wine perfectly in line with current high-end rosé consumer expectations.

