

Grapes

43% Grenache  
27% Syrah  
15% Cinsault  
15% Rolle

Region/Appellation

AOP Côtes de Provence  
Sainte-Victoire

Alcohol by volume

12.50%

pH

3.34

Total Acidity

5 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

16/11/2024

# Mon Plaisir Rosé 2023 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

Although the summer weather conditions were reminiscent of 2022, we obtained a more balanced vintage in terms of acidity and alcohol strength, with the rosés displaying beautiful colours and aromas.

## Food match

Grilled and Roasted White Meats

Perfect as an aperitif, with chicken salad or risotto with crayfish.

