

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

21/12/2024

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.

