

Grapes

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

Region/Appellation

AOP Côtes de Provence Sainte - Victoire

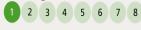
Alcohol by volume 12.5%

Hq 3.34

Total Acidity 5 g/l

Drinking Window 2025 - 2026

Tasting Guide



Medium

Tasting note printed 20/04/2025

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, welldraining 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

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 temperaturecontrolled. 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

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

