

DOMAINE SAINT MITRE

DOMAINE SAINT MITRE 'CUVEE M' COTEAUX VAROIS ROSE

COTEAUX VAROIS • PROVENCE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

The harvest takes place late, between September 10 and October 10. Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m. The harvest is carried out mechanically overnight between 3 and 9 am in the morning. Vines are very close to our winery which allows us to bring grapes very quickly when pressed.

Wine Making

The skin maceration is rapid: 3 to 6 hours maximum for grenaches and 1 hour for syrah for example. The settling is carried out cold (between 8 and 12 ° C) for 48 to 72 hours. The alcoholic fermentation is launched at 14 ° C and then thermoregulated between 16 and 18 ° C for about 10 days.

Food Suggestions

Pairs well with pork, shellfish, vegetarian, and poultry dishes.

TASTING NOTES

Glittering, very pale pink with pretty lychee hues. Nose is elegant and expressive, subtle notes of fresh strawberry, with a hint of floral. Palate is expressive, with a hint of red fruit and citrus. Elegance, delicacy and finesse, all supported by freshness: it's a perfect balance!

A Syrah, Grenache, Cinsault, and Rolle grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 13.5
- Class: Rose

WWW.DOMAINESAINTMITRE.COM/EN/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

