

DOMAINE SAINT MITRE
PROVENCE



CUVÉE « PAPILLON » ROSE

I.G.P. VIN DE PAYS DU VAR (75 cl)

ROUNDNESS AND HARMONY



AWARDS

Vinalies 2018 prices.
Bronze medal Féminalise 2017.



VINIFICATION AND AGING

Clay limestone soil.

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. Harvesting is done mechanically during at night between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring grapes very quickly at pressing. The skin maceration is rapid: from 3 to 6 maximum hours 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. We then proceed to maturing on fine lees in stainless steel and concrete tanks for 2 months. All the tanks are then racked and filtered at the end of December. Blends are carried out studiously in early January and the wine is ready to tasting around February 15.

BLENDING

50% Syrah - 30% Merlot - 20% Cinsault

TASTING

Dress: bright with very light shades of pink

Nose: expressive, aromas of red berries and sweets

Palate: notes of ripe red fruit. Fresh and very fruity, balanced whole and pleasant, beautiful roundness.

TO DRINK WITH

Ideal to bring in your picnic basket ...

To taste as an aperitif ...

Some ideas: tomato and basil pie, curry mussels, shellfish, Sardine bagel.

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	30x73x73	1.2	6
Carton	15x31x22	7.5	104
Palette	140x120x80	770	624