DOMAINE
SAINT MITRE
COTEAUX VAROIS EN PROVENCE

CUVEE « M » ROSE

2024

A.O.P. COTEAUX VAROIS EN PROVENCE (75 cl - 150 cl)

SO PROVENCE **ELEGANCE AND FRESHNESS**

AWARDS

International Wine & Spirit Competition 2025—90 pts
SILVER medal Concours Agricole de Paris 2022
GOLD medal Concours grands vins de France à MACON 2021
BRONZE medal Cconcours vins de Provence 2021

"Aromas of sweet and ripe fruit, on the palate: aromas of strawberry, cherry and garrigue With a light and tasty finish complemented by a delicate freshness " Note : 86 Decanter – Août 2019 »

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.
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.
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.
We then proceed to aging on fine lees in stainless steel and concrete tanks for 2 months.
All the vats are then racked and filtered at the end of December.
Blends are carried out studiously at the start of January and the wine is ready for tasting. around February 15.

BLENDING

40% Grenache - 30% Syrah—25% cinsault – 5% rolle

TASTING

Color: glittering, very pale pink with pretty lychee hues

Nose: elegant and expressive, subtle notes of fresh strawberry, with a hint of floral.

Palate: expressive, with a hint of red fruit and citrus. Elegance, delicacy and finesse, all supported by freshness: it's a perfect balance!

TO DRINK WITH

Ideal for an aperitif and for meal. For all moments of conviviality, this wine will go perfectly all your Provençal recipes, grilled meats, summer salads or even exotic cuisine.
Some ideas: Gravlax salmon , pan-fried langoustines with green asparagus, chicken curry with coconut milk.

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x7.5x7.5	1.4	6
Carton	16x33x25	8.5	90
Palette	170x120x80	790	540

Instilling sharing...

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