

# CHÂTEAU MINUTY

MINUTY

Brought to life in 2014, Minuty's modern tasting room (pictured) and cellar is perfectly situated on the hillsides overlooking the Bay of St. Tropez.



## Rose et Or 2022

Côtes de Provence, France

### ESTATE

Château Minuty is the global leader in Côtes de Provence rosé, and beyond that it can be argued is the most important estate in the history of Provence rosé. The Saint-Tropez based, family owned estate has been, since its founding, one of the quality leaders for the region. Minuty then became one of the most visible producers in the second half of the 20th century, a result of quality production and commercial foresight when no one in the region could imagine the global phenomenon Provence rosé would become. And then in the last two decades, Minuty defined the vision for and led the unbelievable growth in Provence rosé around the globe. All this achieved by a family estate now in its third generation, led by two brothers overseeing all the vineyard work, winemaking and sales.

### WINE

Rose et Or encapsulates the Chateau Minuty Saint-Tropez estate. It speaks of the seaside with its freshness and flavors, and represents the ultimate in what a quality Côtes de Provence rosé can achieve: its gentle freshness giving way to concentrated, almost gourmet flavors. It moves from the terrace to the white table cloth like no other.

### VINEYARD

Rose et Or comes exclusively from the original estate vineyard, a half mile from the ocean and the Gulf of Saint-Tropez. The quality of this location has always been evident, as the estate was one of the original 18 classified growths in Provence. The vineyard is 100% hand harvested. *Farming*: HVE (Sustainable) Certification

### WINEMAKING

*Variety*: 80% Grenache, 10% Cinsault, 10% Rolle

*Harvest*: August 2022

*Fermentation*: Direct pressing to extract free-run juice only; low temperature fermentation

*Aging*: 4 months, stainless steel

*Alcohol*: 12.5%

### VINTAGE

After a cold and dry winter, the flowering happened early. Overall it was an early vintage because of the high temperatures in the spring and the summer combined with low rainfall (resembling the hot 2003 vintage). Fortunately, some welcome rain came right before the harvest relieving some pressure and refreshing the grapes. The harvest started early on August 16. The grapes were concentrated and the yields were below average. Despite the heat, this vintage translates the characteristic of the Minuty terroir combining intensity, elegance and brightness.

### TASTING NOTE

A pale color with crystal reflections. Very intense citrus fruit and white flower aromas. In the mouth, complex with an intense freshness and finesse, with notes of pink grapefruit and white peach.