

Cuvée MISTRAL



CÔTES DE PROVENCE

When the Mistral wind blows, the whole spirit of the South of France carries you away. The distinctive scent of “garrigue” floating through the air; the sound of crickets and cicadas; the gentle warmth of the sun; happy moments and love as a way of life; life is good, and every day is a celebration.

To pair with these simple moments, here is **Cuvée Mistral - Côtes de Provence rosé.**



Terroirs

Wishing to create a true brand representing the diversity of Provence, we carefully selected two terroirs to offer the best possible blend:

Cuers & Pierrefeu

At an altitude of less than 400 meters, this terroir enjoy maritime' as well as continental influences. The vineyard is based in a red sandy-clay valley and surrounded by the reddish-brown loamy clay soil of the hillsides covered with schistose deposits.

Lorgues

Lorgues village is famous for its truffle culture (2/3 of french truffles come from this area), as well as being the key area for rosé production in Provence with the vineyard sitting on a limestone soil of red clay.

Grape varietals

45% Grenache 25% Tibouren 15% Cinsault 10% Syrah 5% Carignan

Grenache + Cinsault

Main varietals from Provence, which bring the typical, ripe yellow fruit aromas to this wine.

Tibouren

A key varietal from Provence : Tibouren gives key notes to all high-end rosés with a long and spicy finish.

Syrah + Carignan

This combination contributes to the structure of the wine by giving strenghts to the blend and adding the lychee colour.



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Tasting notes

The colour is lychee - pale salmon. We have really ripe red and yellow fruits on the nose. Beautiful scope of exotic fruits aromas on the mouth, the final is nicely crispy and attractively spicy bringing a great length.

To sum up, this wine is demonstrating a **pretty sharp taste with a lot of fruits**. Well balanced and voluptuous, its intensity will allow it to show good potential of ageing.

Winemaking

The grapes are harvested by high-end machine during night and early in the morning to keep most of the freshness hand. Gentle direct low pressing. Free-run juices are selected. Alcoholic fermentation at low temperatures. Each terroir is vinificated separately in order to keep their typicity. The final blend is done just before bottling after a resting period in thermoregulated tanks.

Analysis: Alcohol 13% / pH 3,37 / RS <1g/l

œnological consulting

Our unique project around Provencal art de vivre seduced immediately **Olivier Dauga** who is advising us to develop this brand. Based on 25 years of experiences in Provence, **Philippe Laillet** is managing for us estates partner all year long to insure best grapes production.

In the same range

We are producing wines in **Côtes de Provence**, Cuvée Mistral in rosé and white from best terroirs of the appellation.

Provence is also famous for its herbs de Provence and its distilled spirits. We created **MistralGin**, the first dry rosé gin from Provence. Also, to lead the new on-the-go consumption, we developed the first **French Gin & Tonic premix** in collaboration with Franklin & Sons, prestigious British tonic brand.

Finally, our range represents the whole Art de Vivre from Provence.

