

# 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 white.



### Terroirs

Wishing to create a true brand representing the diversity of Provence, we carefully selected the best terroir to offer the highest quality blend:

#### Lorgues

If Lorgues village is famous for the truffle culture (2/3 of French truffles come from Provence), this is the key area for production of rosé in Provence where the «Triassic» plateau is surrounded by many hills and dales of limestone.

If this area is expanding until the west border until Rhône valley, it is close to Maures and Tanneron mountains that the vineyard is really blossoming.

Vines are here laying on limestone soil of red clay where the maritime influence is having diminished role compare to the south of Provence. The difference of ripeness can go up to two weeks in average!

### Grape varietals

80% Vermentino (Rolle)

20% Ugni blanc

#### Vermentino

Loving dry terroirs under hot climate with low soil fertility, Vermentino or Rolle blossoms well in Provence by bringing amazing aromas of ripe pear or apple.

#### Ugni blanc

Grown in the majority of terroirs around South of France, its pale colour is slightly lighting our wine. Very common in Italia, it brings nervousness to our blend thanks to its natural acidity.



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### Tasting notes

*A beautiful pale gold colour with green hints is announcing an expressive wine! On the nose, it is an aroma blasting with citrus notes such as lemon, well balanced by tangy pears. The mouth is refreshing, elegant and always dynamic.*

**To sum up, this wine is surprising by its fruity and its freshness.**

### Wine making

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 and free-run juices are selected.

Alcoholic fermentation at low temperatures.

The final blend is done just before bottling after a resting period in thermoregulated tanks.

*Analysis: Alcohol 13% / pH 3.40 / RS 1,6g/l*

### œnological consulting

**Philippe Laillet** is managing for us estates partner all year long to insure best grapes production. Based on 25 years of experiences in Provence vineyard, he is helping us to understand local terroirs and to select varieties accordingly.

### 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.**

