



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE



DOMAINE DE LA
Sultanine

CÔTES DE PROVENCE

RAMATUELLE, PAMPELONNE BEACH.

VINEYARDS AND TERROIR

An organically-farmed family-run estate of 4.5 hectares located in Ramatuelle, overlooking Pampelonne Beach.

Eliane and Christian Chauvet own and harvest one of the smallest estates in Provence.

Well-tended vines, carefully planned wine production and a skilful vigneron are all the ingredients needed to produce these exceptional wines.

VINIFICATION

Selected plots. Manual harvesting only in the morning.

Skin maceration for several hours in an air-tight environment for the rosé and white wines.

Gentle pneumatic pressing (the Champagne method) with selected first juices. Thermo-regulated fermentation between 14 and 16°C.

The Maîtres Vignerons de Saint-Tropez carry out the final stabilisation treatments prior to bottling. This last stage is done in the best conditions using the latest technical equipment to ensure the high quality of the wines is maintained.

GRAPE VARIETIES

Rosé Grenache, Cinsault, Tibouren

Blanc Sémillon, Rolle (50% of the volume is aged in oak barrels)

TASTING NOTES

Rosé

Crystal clear and fresh with an instantly pleasing salinity

White

Powerful citrus, tropical fruit and floral aromas. Ample and rich on the palate, enhanced by a lively fruitiness on the finish.

FOOD & WINE PAIRINGS

■ A perfect accompaniment to a good piece of meat cooked on the barbecue.

■ Appetisers, salmon gravlax, and seafood platters



AVAILABLE IN 75 CL