

HISTORY

Created in 1886 by Florentin Gal, the 15-hectare estate, located on the edge of the famous Pampelonne beach, was passed down through the generations to his son Lucien Gal, and then to his granddaughter Christine Coste Gal, who ran the estate for over 30 years. Today, her daughter Camille Coste is also following in the founder's footsteps, managing the family estate using organic farming methods.



MAS DE PAMPELONNE

IGP MÉDITERRANÉE

SOILS

Situated close to the Mediterranean Sea, the vineyards benefit from a terroir composed mainly of sand with excellent drainage capacity. The climate is Mediterranean, with exceptional sunshine. The strong maritime influence and the mistral wind are ideal for ripening the grapes under optimum phytosanitary conditions.

VINIFICATION

The grapes are harvested by hand very early in the morning and taken quickly to the cellar for direct pressing to limit colour extraction and maintain the crystalline hue.

VARIETIES

- Carignan
- Grenache
- Cinsault
- Vermentino
- Ugni blanc



CONTENANCE

75cl | ROSÉ |



TASTING NOTES



Very pale colour with salmon hues.



A fresh, aromatic nose.



Very fresh on the palate.

A pleasurable wine, easy to drink, evocative of holidays.

MATCHING FOOD AND WINE



Melon and Parma ham



Pasta with basil



Aperitif



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ