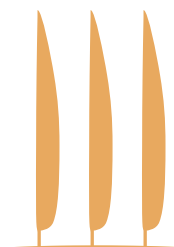


HISTORY

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

Maëlou

AOP CÔTES DE PROVENCE

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. Cold settling and fermentation in temperature-controlled stainless steel vats.

VARIETIES

- Grenache
- Cinsault
- Rolle



CONTENANCE

300 cl, 150 cl, 75cl
I ROSÉ I



TASTING NOTES



Bright salmon colour with ruby highlights.



The nose is powerful and persistent, with notes of citrus fruit.



On the palate, the wine is lively and the attack is straightforward and lively, with a hint of iodine that leaves a pleasant impression of freshness.

MATCHING FOOD AND WINE



Southern dishes



Tropézienne tart



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ