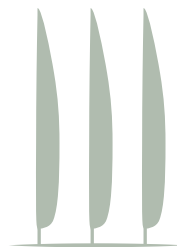


HISTORY

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

Elegance 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 before dawn, preserving the freshness of the fruit before a direct pressing that captures the purest essence of the grape. Stabilisation on lees. Aged on fine lees.

MODERN PACKAGING OF GREAT ELEGANCE

The bottle, with its original shape, features a relief silk-screen print, the result of an innovative digital decoration technique. This sober, elegant design is complemented by a box of 6 flat bottles, retracing the history of the estate.

VARIETIES

Cinsault • Grenache • Syrah



CONTENANCE

75cl | ROSÉ |



TASTING NOTES



Very pale salmon colour with luminous golden highlights.



Delicate white peach nose with exotic hints of lychee, passion fruit and grapefruit zest.



On the palate, the saline tension extends to a fine, sapid body, giving way to an iodised finish, like an imprint left by the waves on the shore.

MATCHING FOOD AND WINE



Mediterranean fish



Seafood



Prawns in saffron sauce



Ideal serving temperature
8-10°C

MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

