



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

MAS DE

PAMPELONNE

CÔTES DE PROVENCE



Owned by the Coste Gal family, the estate has remained under family control since 1886.

VINEYARD AND SOIL

The domain is located at Ramatuelle and extends along the east of Pampelonne beach.

Close to the Mediterranean sea, the vineyard benefits from soil composed mainly of sand with excellent drainage properties.

The climate is Mediterranean type with outstanding sunshine. The strong maritime influence and the mistral help bring the grapes to maturity under optimum phytosanitary conditions.

Area covered by the vines: 14 hectares

VINIFICATIONS

The grapes are picked by hand very early in the morning and taken quickly to the cellar for direct pressing to limit the extraction of colour and retain the crystalline hue. The next steps are cold settling and fermentation in temperature-regulated stainless steel tanks.

The Maîtres Vignerons de Saint-Tropez perform the final wine stabilisation treatments before bottling. This last step is carried out under optimum conditions with latest generation technical equipment to preserve the wine quality.

VARIETIES

Rosé Grenache, Cinsault

TASTING NOTES

Rosé

Shiny salmon-pink robe with ruby reflections. The nose is powerful and persistent with notes of citrus fruits. The mouth is lively with a fresh attack and a slightly marine note leaving a pleasant impression of freshness.

MATCHING FOOD AND WINE

■ Ideal with Mediterranean cuisine as well as during dessert to accompany a Tropézienne tart

AVAILABLE IN 50 CL, 75 CL,
150 CL, 300 CL

