



TECHNICAL SHEET

MAÏA

Côtes de Provence 2019

Variety/Varieties

39% Cinsault, 35% Grenache Noir,
9% Syrah, 9% Vermentino,
8% Mourvèdre

Harvest Dates

Mid-September

Vineyard Sites

Château St Maur

Grapegrowers

Château St Maur

Climate

Mediterranean

Alcohol

13%

Soil

Deep calcareous hillside slopes

Residual Sugar

0.6 g/l

Vine Management

Conventional

pH

3.42

Serving Temp

6 °C

Total Acidity

4.95 g/l

Cellaring Potential

2 years

Wine Making

Direct pressing & maceration of the cloudy must for 5 days before cold settling. Thermo controlled fermentation at 16°C to preserve fresh fruit aromas. Aged on the lees with regular stirring for 2 months.

Palate

An incredibly elegant Côtes de Provence rosé with layers of fruit balanced by refreshing acidity. The palate has a soft roundness and a grippy, tight finish.

Colour/Appearance

Pale Salmon

Aroma/Bouquet

On the nose the wine is eager and intense, with orange peel and red currant aromas.

Food Pairing

Delicious served as an aperitif or with Provençal style foods rich in flavours like olives, garlic and oily fish like anchovies or grilled sardines. Also serves as an ideal partner to fish, shellfish and white meats.