



TECHNICAL SHEET

MAÏA

Côtes de Provence 2020

Variety/Varieties

65% Cinsault
20% Grenache Noir
10% Vermentino
5% Cabernet Sauvignon

Grapegrowers

Château St Maur

Harvest Dates

Mid-September

Vineyard Sites

Château St Maur

Climate

Mediterranean

Soil

Deep calcareous hillside slopes

Vine Management

Conventional

Serving Temp

6 °C

Cellaring Potential

2 years

Alcohol

12%

Residual Sugar

0.5 g/l

pH

3.49

Total Acidity

4.65 g/l

Wine Making

Direct pressing and maceration of the cloudy must for 5 days before cold settling. Thermo controlled fermentation at 16°C to preserve the 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.