

DOMAINE DE LA MAÏONNETTE

CUVÉE INSTANT

Rosé AOP Côtes de Provence

A wine estate since 1913, this 30 hectare estate is located in the Sauvebonne Valley, at the foot of the Massif des Maures. This family estate is equally composed of vines classified as AOP Côtes de Provence and IGP Méditerranée. This iconic cuvée from the Domaine will bring friends together throughout the season for a moment of conviviality.



Terroir

Clay-limestone soil

Vineyard located on a plateau surrounded by century-old oaks.

Sustainable cultivation



Climate

Mediterranean climate

Little precipitation

Rigorous winters → good regeneration of the vine

Warm summers → optimal ripening of the grapes



Harvest

Harvest at night → conservation of freshness

Manual sorting and total destemming



Vinification and maturing

Direct pressing with temperature control

Static settling

Fermentation in thermo-regulated stainless steel vats

Aged on lees → about 1 month

No malolactic fermentation



Tasting notes

Structure	●	●	●	●	●	●
Freshness	●	●	●	●	●	●
Bitterness	●	●	●	●	●	●
Fruity	●	●	●	●	●	●
Softness	●	●	●	●	●	●
Salinity	●	●	●	●	●	●



Grape varieties

60% Syrah

20% Cinsault

20% Grenache

