## Domaine La Maionnette Rose Cotes de Provence

## **Domaine La Maionnette**

## **France - Provence - Cotes de Provence AOC**

The plots of Domaine de la Maïonnette benefit from a clay-limestone soil and are located on a plateau surrounded by hundred-year-old oaks. Bordered by the Provencal scrubland, the vineyard enjoys a dry climate typical of the region.

An emblematic cuvée of the estate, this Cotes de Provence rosé reveals concentrated aromas of citrus fruits and white flowers, and a beautiful structure. The fresh palate brings out sweet candy notes, gooseberry and litchi, and delivers bright acidity and ample length on the finish.

Specifications	
Appellation	Cotes de Provence AOC
Wine Type	Rosé
Varietals	60% Syrah, 20% Cinsault and 20% Grenache
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Harvest at night to keep freshness. manual sorting /> 100% destemmed. Direct pressing /> Fermentation in temperature controlled stainless steel vats. Aged on the fine lees for 1 months. No Malolactic fermentation.
Pairings	Domaine La Maionnette Rose Cotes de Provence is ideal as an aperitif and pairs well with grilled fish, shellfish, salads, seasoned vegetables, grilled pork.



Codes, Weights and Measures	
UPC	7 84585 02995 2
Units/Case	6
Unit Size	750 mL
Container	bottle
scc	1 07 84585 02995 9
Case Weight	19
Cases/Pallet	100

Layers/Pallet	13
ABV	13.00%
SRP	\$ 29.99 USD 750mL Bottle