

MAIN DE DIEU

TECHNICAL SHEET

TERROIR

THE AOP CÔTES DE PROVENCE LIES IN THE HEART OF PROVENCE-ALPES-CÔTE D'AZUR, WITH VINEYARDS SPREAD ACROSS HILLSIDES, VALLEYS, AND PLAINS. THESE DIVERSE ZONES OFFER EXCELLENT DRAINAGE, WHILE THE TYPICALLY HOT AND DRY MEDITERRANEAN CLIMATE ENSURES GRAPES REACH OPTIMAL RIPENESS BEFORE HARVEST. THE GRAPEVINES ENJOY GENEROUS SUN EXPOSURE, ENSURING A BALANCED AND ELEGANT RIPENING PROCESS.

MILLÉSIME 2024

THE 2024 CLIMATE WAS ESPECIALLY FAVORABLE, WITH A DRY AND WARM SPRING FOLLOWED BY A SUNNY SUMMER. THE HIGH TEMPERATURES PROMOTED A GRADUAL AND EVEN RIPENING OF THE GRAPES. THANKS TO COOL NIGHTS AND OCCASIONAL RAINS, THIS VINTAGE PROMISES PERFECT BALANCE, FRESHNESS, AROMATIC COMPLEXITY, AND ELEGANCE.

SKIN MACERATION

THE SKIN MACERATION LASTS BETWEEN 2 AND 4 HOURS. THIS RELATIVELY SHORT PROCESS HELPS EXTRACT THE DESIRED FRESHNESS, AROMAS, AND DELICATE COLOUR. ONCE THE MUST IS EXTRACTED, IT UNDERGOES FERMENTATION AT LOW TEMPERATURE IN STAINLESS STEEL VATS TO PRESERVE THE FRESHNESS AND FRUITINESS TYPICAL OF PROVENCE ROSÉ.

AGING

THE WINE WAS AGED FOR 5 TO 6 MONTHS IN STAINLESS STEEL OR ALUMINIUM TANKS. THIS AGING PERIOD STABILIZES THE AROMAS AND DEVELOPS A CERTAIN COMPLEXITY, WHILE PRESERVING THE WINE'S FRESHNESS. STAINLESS STEEL AND ALUMINIUM TANKS ARE IDEAL FOR PRESERVING FRUITY AND FLORAL AROMAS AND FOR AVOIDING OXIDATION, WHICH IS OFTEN UNDESIRABLE IN PROVENCE ROSÉ WINES.

GRAPE VARIETIES

GRENACHE FOR ITS ROUNDNESS, FRUITY RICHNESS, AND ADAPTABILITY TO PROVENCE'S WARM CLIMATE.

CINSAULT, A HISTORIC GRAPE OF THE REGION, ADDING FINESSE AND FRESHNESS, ESSENTIAL TO ELEGANT AND AROMATIC ROSÉ.

SYRAH FOR ITS STRUCTURE AND SPICY NOTES, OFFERING DEPTH AND BALANCE TO THE BLEND.

TASTING NOTES

APPEARANCE: PALE COLOUR WITH SUBTLE SALMON REFLECTIONS, TYPICAL OF PROVENCE ROSÉ. BRILLIANT AND SHINY ROBE, A SIGN OF FINESSE.

NOSE: A DELICATE BOUQUET OF RED FRUITS (STRAWBERRY, RASPBERRY) AND A LIGHT FLORAL TOUCH (ROSE PETALS), COMPLEMENTED BY A SUBTLE SPICINESS FROM THE SYRAH. THE NOSE IS FRESH AND ELEGANT, INVITING YOU TO TAKE A SIP.

PALATE: LIGHT AND ELEGANT, YET FULL OF FLAVOR. GREAT BALANCE BETWEEN ACIDITY AND FRUIT, WITH FLORAL AND MINERAL NOTES ADDING TO THE FRESHNESS AND COMPLEXITY.

FOOD PAIRING

MAIN DE DIEU ROSÉ PAIRS BEAUTIFULLY WITH A WIDE RANGE OF MEDITERRANEAN DISHES SUCH AS FRESH SALADS AND TARTARES, PASTA WITH GRILLED VEGETABLES, WHITE MEAT, SOFT CHEESES, OR EVEN SUSHI AND SASHIMI FOR AN EXOTIC TOUCH.

