



## MANON AOP CÔTES DE PROVENCE ROSÉ 2018

Created in the last century, **MANON** brand stands out thanks to its resolutely French and Mediterranean origin in particular. During the French Revolution (end of the 18th century) Manon was the name of a famous Revolutionary woman who fought for freedom.

MANON is proposed under two appellations particularly emblematic of South-Eastern France: Côtes de Provence Rosé and Muscat de Beaumes-de-Venise (Vin Doux Naturel).

In order to ensure an optimal wine quality, **MANON** Côtes de Provence rosé comes from the best selected plots at the heart of the appellation. Run and controlled by Pierre Vieillescazes - our in-house qualified oenologist - blending and maturing of this cuvée is carried out by our teams with the objective of producing a lovely Côtes de Provence rosé.

The grapes are picked in the freshness of the night at the ideal time to ensure perfect balance between sweetness and acidity. They are then directly pressed at cool temperature, gently. Only the free-run juices are selected from the wine press in order to retain clear and limpid colours. The juice is placed in vats to ferment at cold temperature so as to preserve the fruity aromas. Maturation on lees after fermentation with occasional pumping over confers added density and complexity to the wine.

- **Varietals** : 60% Grenache, 30% Cinsault et 10% Syrah.
- **Nature of the soils** : diversity of subsoil composition with crystalline massifs and limestone ridges.
- **Alcohol** : 13% vol.
- **Residual sugar** : < 3 grams / liter.
- **Ideal serving temperature** : from 8°C to 10°C.
- **In-house oenologist** : Pierre Vieillescazes.

### TASTING NOTES :

Limpid, brilliant pink colour. Nose revealing aromas of white flowers (honeysuckle) and pit fruits (peach). Rich, potent and fresh mouthfeel, offering remarkable flavour persistence. Its silky smooth structure confers a pleasant long- lasting finish.

