

CHÂTEAU MINUTY

Brought to life in 2014, Minuty's modern tasting room (pictured) and cellar is perfectly situated on the hillsides overlooking the Bay of St. Tropez.



“M” de Minuty Rosé 2022 Côtes de Provence, France

ESTATE

Château Minuty is the global leader in Côtes de Provence rosé, and beyond that it can be argued is the most important estate in the history of Provence rosé. The Saint-Tropez based, family owned estate has been, since its founding, one of the quality leaders for the region. Minuty then became one of the most visible producers in the second half of the 20th century, a result of quality production and commercial foresight when no one in the region could imagine the global phenomenon Provence rosé would become. And then in the last two decades, Minuty defined the vision for and led the unbelievable growth in Provence rosé around the globe. All this achieved by a family estate now in its third generation, led by two brothers overseeing all the vineyard work, winemaking and sales.

WINE

M de Minuty is the quintessential Côtes de Provence rosé, a style that Chateau Minuty defined, and is the reason behind their success as the world's top producer of premium rosé. Fresh, lively and perfectly balanced, fantastic quality, a glass in hand transports you to the seaside and the French riviera lifestyle, watching the sea and the sky, surrounding yourself with friends and family, and enjoying life to the fullest.

VINEYARD

M de Minuty comes entirely from hand harvested grapes grown in the Côtes de Provence, making it perhaps the only major regional wine that is still hand harvested. The source for the majority of the wine is from partners in the highest quality Côtes de Provence vineyards. Minuty's original estate vineyard in Saint Tropez, and their estate one hour north in the hills of Vidauban also contribute fruit.

Farming: HVE (Sustainable) Certification

WINEMAKING

Variety: 50% Grenache, 20% Cinsault, 20% Syrah, 10% Tibouren

Harvest: August 2022

Fermentation: Direct pressing to extract free-run juice only; low temperature fermentation

Aging: 4 months, stainless steel

Alcohol: 13%

VINTAGE

After a cold and dry winter, the flowering happened early. Overall it was an early vintage because of the high temperatures in the spring and the summer combined with low rainfall (resembling the hot 2003 vintage). Fortunately, some welcome rain came right before the harvest relieving some pressure and refreshing the grapes. The harvest started early on August 16. The grapes were concentrated and the yields were below average. Despite the heat, this vintage translates the characteristic of the Minuty terroir combining intensity, elegance and brightness.

TASTING NOTES

Light and bright in color. The nose has very intense aromas of orange peels and red currant. The wine in the mouth is smooth with a nice freshness.