



CHÂTEAU MINUTY 281

281 - the Pantone reference number for the royal blue color, which elegantly cascades down the bottle. An exceptional cuvée characterized by the small quantities produced. Cultivated from a clonal selection of 25 year-old Grenache vines and influenced by Château Minuty's proximity to the sea, these wines are the quintessence of Provence.

This pale rosé with translucent reflections offers an intense and complex nose. The fineness of white fruit aromas is disclosed through iodine notes, giving it a unique character. The Palate boasts great intensity with a mineral structure.

The pale hue and translucent reflections of this rosé heralds a delicate wine with an intense and complex bouquet. The fineness of white fruit aromas is disclosed through iodine notes, giving it a unique character.

GRAPES VARIETIES USED

Grenache, Syrah, Cinsault

SOIL / CLIMATE

A clonal selection from our assortment of Grenache vines that are on average 25 years old, nurtured by the maritime influences found in the terroir.

VINIFICATION

The grapes are harvested by hand. Destemming and crushing are followed by cooling and inert gas injection. Free-run juices are selected. Alcoholic fermentation at 14°C.

TASTING NOTES

Colour : Pale with translucent reflections.

Nose : Strong intensity with beautiful complexity and an aromatic fineness of white fruit (peach, melon...), accentuated by iodine notes.

Flavors : Great depth with a mineral structure.

FOOD AND WINE PAIRING

Scallop risotto, grilled Dublin Bay prawns,

backed John Dory with fennel