

# MINUTY

CÔTES DE PROVENCE

## MINUTY M

A textbook example of a Rosé de Provence.

The bottle was designed in the 1960's by Monique Farnet, Jean-Etienne and François Matton's mother. The entire region made the revolutionary bottle shape their own which goes to show how the Matton-Farnet family has always set the benchmark for Provence wine.

A selection of grapes from all the designation's terroirs, from the seafront to the hinterland of Provence.

### TASTING NOTES

Intense aromas ranging from tangy berries to tropical fruit notes. Vibrant and light on the palate with refreshing zesty and herbaceous notes. Tangy, light and refreshing.

### WINEMAKING

Grenache is used for its elegant aromas, Cinsault for its freshness, Syrah for its complexity and a dash of seafront Tibouren for its delicate white fruit aromas.

### PAIRINGS

Perfect any time, any place. Relax on the terrace or by the pool with olives, tapas, dips, crackers, wasabi peas or vegetable crisps. Ideal with a classic tomato and mozzarella salad or salad niçoise as well as shellfish and prawns.

