



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

LOUIS

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DOMAINE
POUVEREL

CÔTES DE PROVENCE

VINEYARD AND SOIL

Family domain of 12 hectares based on argilo-calcareous soil at Cuers, in the heart of the Côtes de Provence «Golden Triangle» composed of the communes of Puget Ville, Pierrefeu and Cuers.

The name "LOUIS" was chosen in honour of Louis Massel, the founder of this domain. The vineyard is managed using controlled environmentally friendly agriculture techniques.

The Mediterranean climate offered maximum sunshine to the vines planted in stony soil with red argilo-sandy matrix typical of the "Gavroches".

Area covered by the vines: 12 hectares

VINIFICATIONS

Rosé: The grapes are picked by hand between dawn and 10 o'clock in the morning, while they are still cool.

The grapes are destalked and cooled to 8 °C. They are gently pressed immediately to extract the best juices. Only the free-run and first press juices are used to produce this vintage.

The juices are then cold decanted for 48 hours. Fermentations are carried out at controlled temperatures (18 °C).

Red: The decision to start grape picking is based on maturity checks, analysis of polyphenols contained in the grape skins and daily tasting of the fruit as harvesting time draws near.

The grapes are macerated traditionally for 10 to 15 days with optimised extraction of polyphenols by programming the pumping over cycles. The fermentation temperature is about 28 °C.

The Maîtres Vignerons de Saint-Tropez perform the final wine stabilisation treatments before bottling. This last step is carried out under optimum conditions with latest generation technical equipment to preserve the wine quality.

VARIETIES

Rosé Grenache 60%, Cinsault 40%

Red Syrah 70%, Mourvèdre 30%

TASTING NOTES

Rosé

A fresh, round and aromatic wine with notes of red and citrus fruits.

In the nose, notes of grapefruit and white flesh fruits.

The mouth is fresh and generous.

Red

The robe is a deep ruby red.

The intense nose reveals aromas of black fruits, especially blackberry and blackcurrant.

In the mouth, the tannins are silky, the texture is tight with plenty of fineness.

A structured and flexible red wine, with a ripe and fruity final.

MATCHING FOOD AND WINE

■ Drink at 10-12 °C with hot and savoury starters, fish, poultry and fromage frais

■ Best drunk at 12-14 °C with grilled red meat, roast poultry, fish either grilled or served with sauce, ripened cheeses

AVAILABLE IN 50 CL AND 75 CL
(ROSÉ AND RED)

