




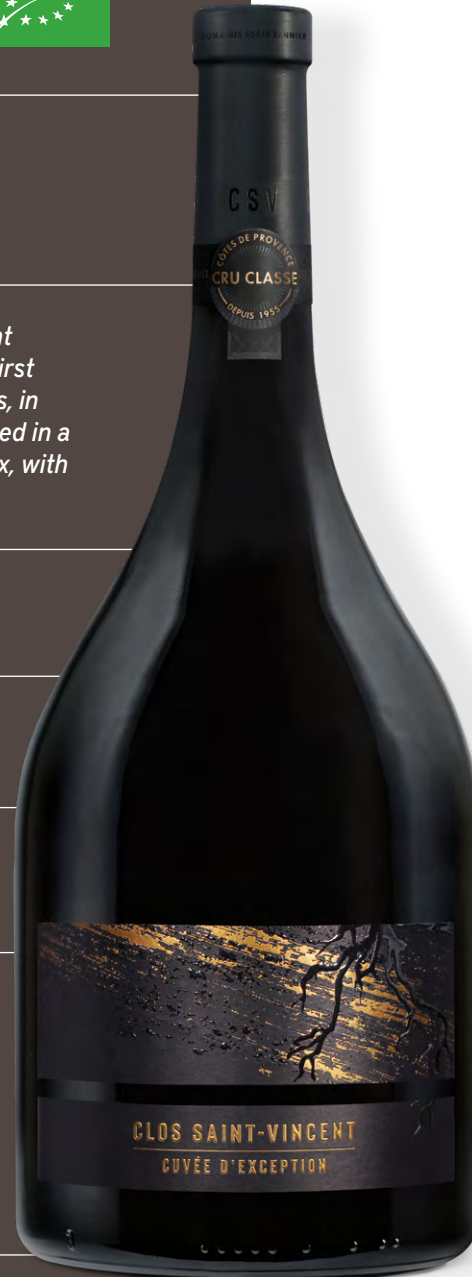


CLOS SAINT-VINCENT

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

This exceptional single vineyard rosé comes from our Clos Saint-Vincent parcel in Saint-Tropez, the site of a chapel of the same name. It is the first organic rosé to be released, but it is also the rarest. Only 600 magnums, in individually numbered bottles, are available. This divine nectar, protected in a sublime black bottle and presented in a luxurious gold and black gift box, with its air of mystery, is a true object of desire. A totally unique experience!

TERROIR Schist and quartz-rich limestone clay.	DENSITY OF PLANTATION 4000 to 4500 plants/hectare.	
	AGEING Stainless steel vats.	VINIFICATION Low temperature with cold maceration.
GRAPE VARIETIES 60% Mourvèdre 40 % Syrah	SERVING TEMPERATURE 6-8°	ALCOHOL 13%
	PRUNING METHOD Double Royat Cordon pruning.	BOTTLE SIZE  150 CL  
ANNUAL PRODUCTION 600 magnums.		



ROSÉ 2025



TASTING NOTES

An exuberant rosé, offering a bouquet of exotic fruit with floral and thiol type aromas. Delicious, fruity and powerful in the mouth, with nuances of strawberry and grapefruit, and a exceptional, lightly spicy finish that gives this wine great character. A very great wine indeed.

WINE & FOOD PAIRINGS

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THE PERFECT MOMENT
 For a celebratory meal.
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MEAT
 Veal cutlet with chanterelle mushrooms.
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FISH
 Blue lobster salad with carrot, orange and ginger dressing. Scallops with foie gras.
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VEGETABLE
 Baked potato with cream of black truffle.
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DESSERT
 Exotic fruit Baked Alaska.