



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

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LES VOILES
Les Voiles

The Maîtres Vignerons de la presqu'île de Saint-Tropez are the official partners of the «Voiles de Saint-Tropez» yacht race.

Rigorously selected juices, decked out in chic and relaxed packaging, just like the Voiles. Sober and elegant design with recycled ecological paper with the texture of yacht sails. The illustration of the Saint-Tropez oculus, official signature of the partnership between the Maîtres Vignerons and the town of Saint-Tropez.

VINEYARD AND SOIL

The parcels selected to create this vintage were designed to produce wines with qualitative potential: choice of young grape vines, orientation, vinification method, etc.

Yields are limited, so the grapes obtained are healthy and concentrated. The hot Mediterranean climate helps the grapes to mature and ensure they are sound, while preserving the freshness due to the effect of the sea, which tempers the high summer temperatures.

The elegant, fruity and generous expression of the best soils in the region.

VINIFICATIONS

The grapes are picked when perfectly mature, to express the optimum potential of the variety. The grape harvest is meticulously sorted at the time of picking and when the grapes are brought into the cellar.

Rosé and white: The work on the grapes is carried out in a neutral gas atmosphere to minimise the risks of oxidation of the musts. The grapes are destalked, cooled to 8 °C and sent directly to the wine press. Special attention is paid when pressing to keep only the first juices, which are the most qualitative.

The juices are then cold settled for a longer or shorter period of time and fermentation is carried out at low temperature. The wine is then matured on fine lees in stainless steel tanks.

Red: The grapes are destalked and pressed then kept for several weeks in tanks and worked every day (pumping over, etc.).

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, Cinsault

White Rolle Ugni

Red Syrah, Grenache

TASTING NOTES

Rosé

The wine has a very pale pink robe. Powerful nose of grapefruit, lychee and mango. The mouth is structured, long and full. Refreshing final.

White

Robe with light green tint. A traditional white, fresh and delicate with good freshness in the mouth.

Red

Purple robe with ruby reflections. Cherry and blackcurrant nose. A round wine that is both velvety and concentrated.

MATCHING FOOD AND WINE

■ Assortment of sushis, smoked salmon, vegetable tempura

■ Aperitif, fish à la plancha, red tuna tataki

■ Grilled rib steak, knife-cut steak tartare, farm camembert



AVAILABLE IN 75 CL