

DOMAINE RIMAURESQ

AOC CÔTES DE PROVENCE CRU CLASSÉ, ROSÉ



WINEMAKER

Pierre Duffort

WINE REGION

Côtes de Provence

STORY

Located in the heart of the Provence in the famous French Riviera, only twenty minutes away from Toulon. Rimauresq is one of the eleven “Cru Classe” in Provence Region. Rimauresq takes his name from the local creek “Real Mauresque”.

VINEYARD

The microclimate of Rimauresq is very particular to the appellation ‘Côtes de Provence’. The vineyard is located between the ‘Notre Dame des Anges’ mountain at an altitude of 140 to 190 meters and the The Real Mauresque creek. It takes advantage of the Mistral wind, the shade of the mountain and the north exposition creating a cool microclimate. This particular plot is found at the foot of the Maures mountain range (situated between Toulon and Saint-Tropez). The soil is very rocky and mineral with schistes pink sandstone and clay.

VINIFICATION

Fruit is harvested early in the morning, and maceration occurs at cold temperatures. The “pressurage” stage is done moderately, the juices are separated. Fermented at low temperatures in stainless steel tanks for 2 to 3 weeks. After fermentation rosé will be regularly stirred to further enrich the wines bold aromas. The malolactic fermentation is blocked to preserve the freshness of the wines. The wines will be lightly filtered before bottling.

TASTING NOTES

A ready to drink wine, with a light body structured with harmony and crispness. Peach and lemon flavors are underscored by firm minerality.

FOOD PAIRING

Chilled asparagus salad, light hard cheeses, or as an apéritif on a warm summer day.

QUICK FACTS

VARIETY

Grenache noir 34%
Cinsault 25%
Syrah 11%
Mourvèdre 8%
Cabernet-Sauvignon 5%
Carignan 5%
Tibouren 5%
Rolle 7%

AGING

Stainless steel

OTHER WINES FROM THIS ESTATE

Rimauresq, Petit
Rimauresq White

