

# DOMAINE DE RIMAURESQ

## AOP CÔTES DE PROVENCE, CRU CLASSÉ

### WINEMAKER

Pierre Duffort

### WINE REGION

Provence



### STORY

Rimauresq takes its name from the Real Mauresque, the river that flows through the vineyards. The domaine sits at the foot of the Massif des Maures mountain range, 20 minutes from Toulon. Rimauresq is one of the eleven “Cru Classe” in Provence Region.

### VINEYARD

With a unique microclimate, the estate benefits from both the cooling mistral winds and the shade of the mountains above. This shade gives a longer ripening period in the crucial weeks prior to harvest. Nine noble grape varieties are found at Rimauresq, including Cinsault, Mourvedre, and Tibouren for the rosés. The soil is very rocky and mineral with schistes pink sandstone and pebblestone. The Rolle

### VINIFICATION

The fruit is picked early in the morning to maintain freshness. Cold maceration occurs in “cuve inox thermorégulée,” prior to a gentle “pressurage”. After settling, the clear juice is separated from the lees and then filtered. Fermentation happens at low temperatures in stainless steel tanks for 2 to 3 weeks. Malolactic fermentation is blocked to preserve the freshness of the wine, which is then lightly filtered before bottling.

### TASTING NOTES

Pronounced minerality and floral aromas, with a luscious mouthfeel and long finish.

### FOOD PAIRING

This wine performs well paired with grilled fish, lobster or saucy dishes.

## QUICK FACTS

### VARIETY

100% Rolle (Vermentino)

### AGING

Stainless steel

### OTHER WINES FROM THIS ESTATE

Petit Rimauresq

Rimauresq Rose

