# CHÂTEAU MINUTY

Brought to life in 2014, Minuty's modern tasting room (pictured) and cellar is perfectly situated on the hillsides overlooking the Bay of St. Tropez.

## "M" de Minuty Limited Edition Rosé 2021 Côtes de Provence, France

MINUTY

#### ESTATE

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Château Minuty is the global leader in Côtes de Provence rosé, and beyond that it can be argued is the most important estate in the history of Provence rosé. The Saint-Tropez based, family owned estate has been, since its founding, one of the quality leaders for the region. Minuty then became one of the most visible producers in the second half of the 20th century, a result of guality production and commercial foresight when no one in the region could imagine the global phenomenon Provence rosé would become. And then in the last two decades, Minuty defined the vision for and led the unbelievable growth in Provence rosé around the globe. All this achieved by a family estate now in its third generation, led by two brothers overseeing all the vineyard work, winemaking and sales.

#### WINE

As a way to honor its international presence, Minuty partners with different global artists each year to capture the essence of the vintage and to celebrate the St. Tropez lifestyle on the M de Minuty bottle. Visual and tattoo artist Léa Mati, a Paris native, was chosen to dream up this year's iconic "Bouteille Provençale," and did so using her signature abstract illustrations of faces, stars and waveforms. The theme of this design, titled "À La Mer," or "To The Sea," was inspired by the picturesque Mediterranean setting of Château Minuty at the heart of the Saint-Tropez Peninsula.

#### VINEYARD

M de Minuty comes entirely from hand harvested grapes grown in the Côtes de Provence, making it perhaps the only major regional wine that is still hand harvested. The source for the majority of the wine is from partners in the highest quality Côtes de Provence vineyards. Minuty's original estate vineyard in Saint Tropez, and their estate one hour north in the hills of Vidauban also contribute fruit. Farming: HVE (Sustainable) Certification

#### WINEMAKING

Variety: 50% Grenache, 20% Cinsault, 20% Syrah, 10% Tibouren Harvest: September 2021 Fermentation: Direct pressing to extract free-run juice only; low temperature fermentation Aging: 4 months, stainless steel Alcohol: 13%

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### VINTAGE

The 2021 harvest was one that was overshadowed by extreme and unlikely conditions in Provence. Marked by the consequences of an April frost just as budbreak was underway, the summer heat and regional wildfires kept vignerons at the edge of their seats right up until harvest. Thanks to a typically dry, warm Mediterranean summer, grapes were brought to full maturity with harvest beginning a week early on August 17th.



**Wine** Spirits

...The wine is airy and open, a faint sweetness making it all the more guaffable — that expansiveness brought my mind to a patisserie window, electric-red macerated berries perched atop puffy layers of pastry dough.

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IMPORTED BY

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