



# Côtes de Provence

Sainte Victoire

2014

90 points in the Wine Entusiast for 2009, 2011, 2012 and 2013 vintage 90 points in Vinous magazine for 2014 vintage Silver medal at the Concours des vins de Provence 2015 90 in Vinous magazine april 2015 Noted 4 glasses in the 2015 Guide Hubert

## TERROIR

Located in the upper basin of the Arc, the terroir is composed of scree and claysandstone from the Late Cretaceous period, with colluvial deposits from the surrounding hills.

The etymology of the name "Maupague" (meaning "giving little"), and the geological characteristics of the soil make this property particularly well-suited to the growing of grapes; there have been vines here for many generations.

## VINEYARD

Average age of vines: 20 years
Grenache 70%
Cinsault 25%
Syrah 5%
Yield: 45 hl/ha.
Minimum use of pesticide approach (Agriculture raisonnée)

#### VINIFICATION

Skin maceration of the destemmed grapes during filling of the water-cooled pneumatic press.

Draining of the juices, and then light pressing at constant temperature.

## TASTING NOTES

Translucent pink in color

A mineral nose, typical of the Sainte Victoire terroir with notes of orange flower blossom.

A suave taste allying depth, length and freshness

## MATCHING FOOD & WINE

This wine will pair well with shellfish and crustaceans as well as soft goat cheese. Serve chilled

