

# MAESTRAL

IGP Coteaux du Pont du Gard

## Maestral, IGP Coteaux du Pont du Gard, Rosé, 2024

IGP Coteaux du Pont du Gard, France

*The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.*

### PRESENTATION

This cuvée, Maestral, owes its name to the Occitan dialect meaning the Mistral, the wind that blows down the Rhone valley. This cuvée honours the singularity of the terroir that makes up the Gard vineyards. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

### TERROIR

Sandy and silty soils with exposure to the Mistral wind.

### WINEMAKING

Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to 16°C).

### VARIETALS

Grenache noir, Caladoc

### 12 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serving temperature 10-12°C.

### AGEING POTENTIAL

Enjoy all year long

### VISUAL APPEARANCE

A wine with a bright, delicate coral pink colour.

### AT NOSE

Notes of red fruits (raspberry, strawberry), which is revealed.

### ON THE PALATE

Just as delicious and indulgent on the palate.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, White meat, Red meat



Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bordelaise Alliance	750		3365385005345	3365388005151

