



# Maestral, IGP Coteaux du Pont du Gard, Rosé, 2025

IGP Coteaux du Pont du Gard, France

## 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

In the Coteaux du Pont du Gard, our vines are rooted in deep, rich, silty soils, typical of the valleys formed by the Rhône's major tributaries. Bathed in sunshine and swept by the Mistral, this terroir allows the grapes to ripen harmoniously, giving the wines their balance, freshness and vibrant fruit expression.

## WINEMAKING

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

## VARIETALS

Merlot 50%, Syrah 20%, Carignan 15%, Grenache noir 5%

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

Pale in colour with delicate salmon highlights

## AT NOSE

Notes of peach and white flowers, with a deliciously fruity character.

## ON THE PALATE

Just as delicious and indulgent on the palate.

## FOOD PAIRINGS

A refreshing saline character, complemented by vibrant citrus notes.

## CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, White meat, Red meat

