

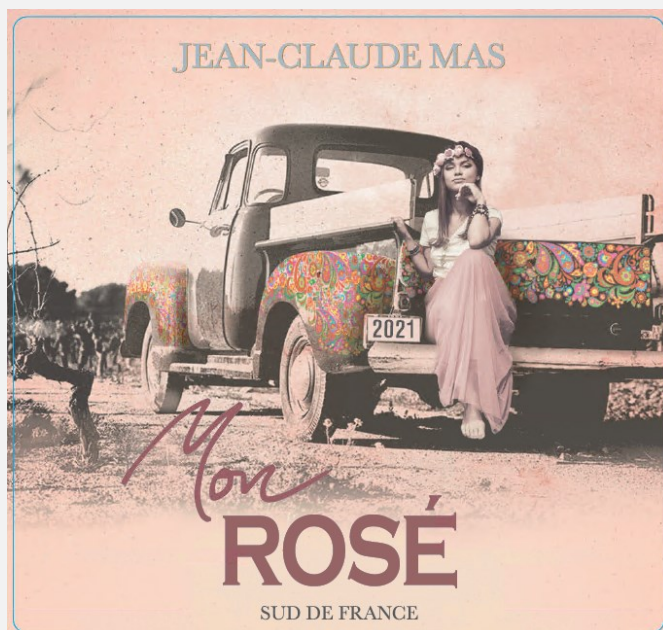
Mon Ma

MON Rosé 2021

“With MON/MA range, you will enjoy MY know-how combined with the expression of Languedoc soils. You will discover traditional varietal from South of France grown and vinified according to MY method to make a pleasurable wine to become a dream wine meanwhile respecting the Earth.”

*Jean-Claude Mas*

All MON/MA wines are bottled in our “Flûte gothique” – Winner of the “Formes de Luxe Awards 2022” in Monaco.



## GRAPES

35% Grenache Gris, 35% Grenache Noir,  
15% Caladoc, 15% Cinsault

**Appellation :** IGP Pays d'OC



## CHARACTERISTICS OF THE VINEYARD

**Soil:** clay-limestone, limestone dotted with fossils

**Age of the vineyard:** 8 to 25 years old vines

**Pruning:** Guyot

**Density of planting:** 4400 plants/ha

**Harvest:** mechanical at night

**Average yield:** 60 hl/ha

**Elevation:** 50-120m

**Climate:** Mediterranean



## CHARACTERISTICS OF THE WINE

**Alcohol:** 12.5%

**Residual sugar:** 2.5 g/l

**Total acidity:** 3.6 g/l

**pH:** 3.4



## VINIFICATION

Traditional vinification. Destemming and direct pressing (pneumatic press). Each grape variety is vinified separately. Fermentation at 17°C with selected yeasts.

**Ageing:** on lees with regular stirring for 40 days in epoxy-covered cement vats. During the process, the wine undergoes regular racking to maintain all the fruit expression and concentration.



## TASTING NOTES

**Colour:** pale pink.

**Nose:** elegant and intense, with soft aromas of fruits (white peach, redcurrant), floral notes and a hint of eucalyptus, adding character and a fresh touch.

**Palate:** full bodied, smooth, very fresh, and well balanced, this wine is fruity (cherries, raspberries), with a remarkable length maintained by an elegant minty finish.

**Food & wine pairing:** best served at 9-11°C with appetizers or with frilled prawn skewer, gravlax salmon with dill, veal chop with hazelnut crust or vegetable tagliatelle.