



MAÎTRES VIGNERONS  
DE LA PRESQU'ÎLE  
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

# Capr!ce

MEDITERRANEAN PROTECTED GEOGRAPHICAL  
INDICATION

Fresh and fruity, this is a rosé to be shared in complete simplicity amongst friends.

## VINEYARD AND SOIL

The Maîtres Vignerons use their extensive experience to carefully select their PGIs so that the wine profiles match consumer expectations perfectly: Light, fresh, fruity and easy to drink.

To obtain wines of the highest quality, the Maîtres Vignerons have developed close relations with partner wine cellars.

Caprice results from the selection of quality wines for immediate pleasure.

## VINIFICATIONS

Parcel selection is carried out in the vineyard and each parcel is rated according to specifications; the grapes are picked when perfectly mature, to express the optimum potential of the variety.

The grapes are destalked and cooled to 8 °C then sent to the wine press. Special attention is paid when pressing to keep only the first juices, which are the most qualitative. The next steps are cold settling and fermentation with temperatures controlled perfectly throughout the vinification.

The Maîtres Vignerons de Saint-Tropez perform the final wine stabilisation treatments before bottling. This last step is carried out under optimum conditions with latest generation technical equipment to preserve the wine quality.

## VARIETIES

**Rosé** Rolle, Syrah

## TASTING NOTES

### Rosé

The nose reveals gourmet aromas of small red fruits. An aromatic and gourmet rosé, well balanced and seducing with notes of apricot and fresh raspberry.

## MATCHING FOOD AND WINE

■ Cuttlefish à la plancha, mussels Marinière

AVAILABLE IN 75 CL (ROSÉ)

