

Château Minuty

ROSE et OR

AOP Côtes de Provence
Vintage year 2025



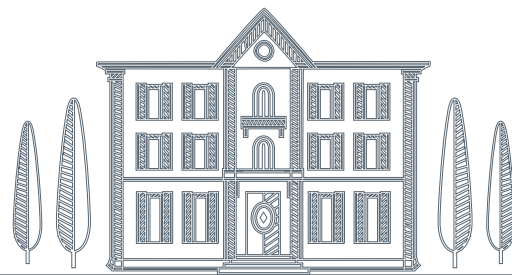
Rose et Or is Château Minuty's signature wine.

Produced exclusively from the Estate's three historic terroirs, this cuvée was crafted to be the pure and accomplished embodiment of Minuty elegance, where aromatic generosity is combined with remarkable finesse and delicacy on the palate.

Created in 2009, Rose et Or was born from the Matton family's desire to push the expression of the Minuty style to its highest level. Designed to succeed the famous Oratoire cuvée that made the Château famous, it has become the reference for gastronomic rosé in less than a decade.

Château Minuty

ROSE et OR



VINE GROWING, WINEMAKING AND AGING

HEV certification (High Environmental Value), hand-picked, skin-contact, free-run juice, cold pressing and fermenting, no malolactic fermentation.

TASTING NOTES

The robe is limpid and brilliant, the color is pale with crystalline highlights.

The nose is complex and intense, expressing aromas of white-fleshed fruits complemented by notes of tropical fruits.

On the palate, it is generous and marked by a pleasant salinity, offering a fine attack, well-integrated freshness, and a persistent aromatic finish.

FOOD PAIRING

The Château Minuty Rose et Or vintage's delicacy and body mean it goes with a wide variety of dishes as it brings out the spices. We recommend seafood from prime locations such as fleshy oysters, Madagascan prawns or shellfish and exotic or Asian dishes such as pad thai or Creole rougail stew. Rose et Or works beautifully with the creamy sauce and chicken in a good Caesar salad or is ideal with a classic starter like melon and Parma ham. Bouillabaisse is a classic pairing. Fresh and young hard cheese. And tropical fruit sorbet for dessert.

VINTAGE YEAR

2025

TERROIR

Grapes from the winery's three main terroirs (schist, clay and sand).

DESIGNATION

AOP Côtes de Provence

GRAPE

Grenache 80%, Cinsault 10%, Syrah 5%, Rolle 5%

PERSONALITY

Intense, subtle, and very refined.

NUTRITIONAL VALUES

Energy 73 kcal/100ml - 303kj/100ml

Sugar < 1g/L

SERVING

8 °- 12 °, subject to season.

Up to 24 months.

GLASS TYPES

Stem glasses.

ALCOHOL DEGREE : 12,5% VOL.

CONTAINS SULFITES - NO VEGAN