

CHÂTEAU MINUTY

Brought to life in 2014, Minuty's modern tasting room (pictured) and cellar is perfectly situated on the hillsides overlooking the Bay of St. Tropez.



281 Rosé 2022

Côtes de Provence, France

ESTATE

Château Minuty is the global leader in Côtes de Provence rosé, and beyond that it can be argued is the most important estate in the history of Provence rosé. The Saint-Tropez based, family owned estate has been, since its founding, one of the quality leaders for the region. Minuty then became one of the most visible producers in the second half of the 20th century, a result of quality production and commercial foresight when no one in the region could imagine the global phenomenon Provence rosé would become. And then in the last two decades, Minuty defined the vision for and led the unbelievable growth in Provence rosé around the globe. All this achieved by a family estate now in its third generation, led by two brothers overseeing all the vineyard work, winemaking and sales.

WINE

281 refers to the Pantone number of the royal blue glaze that elegantly cascades down the side of the bottle. It evokes the sky and sea of Minuty's French Riviera home, and the deep blue that appears after the strong afternoon wind. 100% estate fruit from a single old-vine plot of Grenache whose clone is exclusive to Château Minuty; 281 is the ultimate reflection of their unique seaside vineyard.

VINEYARD

Exceptionally small quantities harvested from Minuty's own plot of old-vine grenache in their estate vineyard, only half a mile from the Gulf of Saint Tropez. All fruit is 100% hand harvested.

Farming: HVE (Sustainable) Certification

WINEMAKING

Harvest: August 2022

Variety: 90% Grenache, 10% Syrah

Fermentation: Direct pressing to extract free-run juice only; low temperature fermentation

Aging: 4 months, stainless steel

Alcohol: 12.5%

VINTAGE

After a cold and dry winter, the flowering happened early. Overall it was an early vintage because of the high temperatures in the spring and the summer combined with low rainfall (resembling the hot 2003 vintage). Fortunately, some welcome rain came right before the harvest relieving some pressure and refreshing the grapes. The harvest started early on August 16. The grapes were concentrated and the yields were below average. Despite the heat, this vintage translates the characteristic of the Minuty terroir combining intensity, elegance and brightness.

TASTING NOTE

The color is pale pink with crystal reflections. Very intense aromas of citrus fruits and white flowers. On the palate, great depth with a pronounced mineral structure.