



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

DOMAINE DE CARTEYRON

Malyse

CÔTES DE PROVENCE

VINEYARD AND SOIL

The domain is located at the foot of Gassin village, classified as one of the most beautiful villages in France.

Family property of Marie-Louise Roux (called «Malyse»), the immaculate domain is managed using controlled environmentally friendly agriculture techniques.

Located in a corrie, the vineyard benefits from an exceptional granite and gneiss soil and a Mediterranean climate with strong maritime influences making it an exceptional ecological site.

The proximity of the sea brings a certain degree of freshness during the summer nights, favouring slow, progressive maturing of the grapes.

Area covered by the vines: 9 hectares

VINIFICATIONS

The grapes are picked by hand from 4 o'clock in the morning, while they are still cool.

Whole bunches of grapes are pressed as soon as they reach the cellar. Only the free-run and first press juices are used to produce this vintage. After cold settling, fermentations take place in tank.

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 Grenache, Syrah, Rolle, Cinsault
White Rolle et Ugni blanc

TASTING NOTES

Rosé

The freshness and density of the soil are expressed in Malyse rosé. Fine crystalline pink robe. The nose reveals gourmet aromas of citrus fruits and flowers.

This wine offers good freshness in the mouth with an elegant and fruity final.

White

Golden dress, brilliant and limpid.

The nose has aromas of flowers and citrus fruits is pleasant and fine.

MATCHING FOOD AND WINE

■ Drink at 10-12 °C, as an aperitif, with summer Mediterranean cuisine (grilled aubergines and bell peppers), mixed salads and grilled meat with herbs

■ To be tasted at 10-12°C, ideal as an aperitif or to accompany goat's cheeses

