



# CHÂTEAU MOURESSE

AOC Côtes de Provence  
Rosé

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in the heart of the Côte de Provence, Château Mouresse is an exceptional wine estate passionately managed by the Bouvet family. Acquired in 2008 by Christophe Bouvet, the estate was envisioned not only as a place of wine production, but also as a space where nature, family values, and viticultural expertise come together in harmony.

The property spans 100 hectares, including 45 hectares of vineyards cultivated using sustainable farming practices. This deliberate approach promotes soil vitality, plant diversity, and the long-term preservation of local wildlife each element contributing to a balanced and thriving ecosystem. Forests and green spaces surround the vineyards, forming a natural barrier that protects the vines throughout the seasons.

On these exceptional soils, emblematic grape varieties such as Grenache, Syrah, and Cabernet flourish, expressing refined aromas and remarkable depth. Each plot is carefully delineated, identified, and vinified separately to highlight its unique character before being blended to create wines that are rich, elegant, and harmonious.

The estate's global approach to sustainability also includes energy self-sufficiency, thanks to a photovoltaic system installed on the winery. True to its philosophy, Château Mouresse embodies the belief that "wine is an art to be told" a reflection of authentic, environmentally conscious, and forward-thinking viticulture.

## VARIETALS

Cinsault 90%, Mourvèdre 5%, Syrah 5%

## LOCATION

The vineyard of Château Mouresse lies in the heart of the Côtes de Provence appellation, on sun-drenched hillsides shaped by the Mediterranean climate so typical of the region. The vines selected for the "MMM" rosé are primarily planted with Cinsault, a grape variety traditionally associated with Provençal rosés for its finesse, natural freshness, and ability to express stony soils and maritime influences. Small proportions of Syrah and Mourvèdre complete the blend, bringing structure, aromatic depth, and a hint of spice that enhances the wine's complexity.

## TERROIR

The soils, mainly composed of rounded pebbles, clay, and light-colored sands, encourage deep rooting and a gradual ripening of the grapes. This results in a well-balanced harvest, where sugar and acidity are finely tuned.

## IN THE VINEYARD

Viticultural practices at Château Mouresse are meticulous and environmentally conscious. Pruning is adapted to naturally control yields and concentrate flavors. The vines are managed to optimize sunlight exposure and air circulation through the canopy, promoting even grape ripening while reducing disease pressure.

## HARVEST

Grapes for this rosé are harvested by hand, using small crates to preserve bunch integrity and avoid premature crushing. This manual approach allows for careful sorting directly in the vineyard, selecting only optimally ripe berries to ensure aromatic freshness and precision.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## WINEMAKING

The rosé is produced using direct pressing, followed by low-temperature fermentation in stainless steel tanks to preserve the integrity of the primary aromas. The winemaking process focuses on extracting pure, vibrant fruit expression, avoiding excess structure to favor immediate, thirst-quenching drinkability.

## AGEING

Ageing on fine lees contributes to a subtly silky texture while enhancing complexity on the palate.

## SERVING

Serve chilled between 8 and 10°C (46–50°F). Château Mouresse Rosé MMM is best enjoyed young, within its first two years, to take full advantage of its aromatic freshness.

## AGEING POTENTIAL

2 to 3 years

## TASTING

The wine displays a pale, luminous hue with subtle peach and salmon reflections — classic for delicate saignée-style rosés from Provence. The nose is both refined and expressive, revealing an elegant bouquet of white fruits (vine peach, fresh pear), wild red berries (wild strawberry, redcurrant), and soft citrus notes like pink grapefruit. This fruity profile is enhanced by subtle floral aromas — white blossoms, acacia — and a gentle herbal touch that adds depth and freshness.

On the palate, the attack is crisp and lively, leading into a fluid, airy texture. The fruit shows great purity, carried by a well-integrated acid backbone. The mouthfeel is smooth yet never soft, finishing clean, taut, and delicately saline, leaving a lingering impression of freshness. The overall balance is harmonious, with measured intensity and a true elegance of style.

## VISUAL APPEARANCE

Pale, bright peach-pink with delicate salmon glints.

## AT NOSE

White fruits, red berries, soft citrus, floral hints, and a light herbal freshness.

## ON THE PALATE

Crisp, fruity, pure, with a silky texture and a refreshing, saline finish.

## FOOD PAIRINGS

Thanks to its aromatic finesse and refreshing profile, this rosé pairs beautifully with a wide range of dishes. It's ideal alongside citrus-marinated sea bass ceviche, a modern Niçoise salad, or a sun-roasted vegetable tian. Its fruit-forward freshness makes it a natural partner for Asian-inspired dishes, such as a crunchy vegetable wok or ginger-marinated shrimp skewers. It also complements Mediterranean cuisine, from tapas and antipasti to herb-roasted chicken. For cheese lovers, serve it with fresh goat cheese or a young sheep's tomme. To finish, it can accompany vanilla panna cotta with red berries or a raspberry sorbet, offering a light and fruity dessert pairing.