



La Malice de Thais

AOP Côtes de Provence, Provence, France

*High quality range of wines, with a smart and elegant packaging.
Available also in red and white wine.*



SITUATION

Grapes issued from one of the properties of Ravel's family, located on Hyères area (closed to Mediterranean coast).

TERROIR

Mainly composed of shale and sandstone, the domaine's Permian soils are poor and thus require the wines to take root deeply. This allows them to benefit from the full characteristics of the land. The grapes flourish under the Mediterranean sun, which enables them to acquire their full flavor.

VINIFICATION

Each parcel is vinified separately.

Grapes are directly pressed, then starts the fermentation with temperature control (cold-maceration on the skins for several hours to preserve the aromas). Blockage of malolactic fermentation.

VARIETALS

Cinsault 50%, Grenache 45%, Syrah 5%

SPECIFICATIONS

Alcohol content: 12,5 % vol.

Farming Label: Haute Valeur Environnementale

SERVING

The ideal temperature to be served: 10° to 13°C

TASTING NOTES

Pale and bright. A fine apricot flower robe.

Lively and generous . A good aromatic length in the mouth. A perfect union between tastes of citrus and lichies with eglantine on final.

FOOD PAIRING

As an aperitif with finely cut vegetables or tapas. During meals, with fish and shell-fish it will also be enjoyed with the delicate cooking of vegetables such as custard tarts.

REVIEWS AND AWARDS

"Nez de groseille avec une pointe de poivre gris que l'on retrouve dans une bouche élégante et fraîche."

L'EXPRESS avec BETTANE et DESSEAUVE, L' EXPRESS Sélection rosés, 30/06/2013

"Côtes de Provence très fin et bouqueté, ample, de belle teinte, un vin de bouche riche et friande à la fois."

Michel ALBIN, Guide Dussert-Gerber 2018, 01/08/2017

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