



# Provence

BRUNOLAFON  
wine selection

## Gilardi, Chatellenie de Mistral, AOC Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France

Since 1906, Gilardi has been producing the Côtes de Provence, IGP du Var, IGP Méditerranée and IGP Gard appellations, showcasing all the terroirs of the South of France. Located in Les Arcs Sur Argens, the estate was founded by Pierre Gilardi and taken over by the Mauro family in the 1970s. The estate spans approximately 100 hectares.



### PRESENTATION

Châtellenie de Mistral is a wine from a vineyard located in the heart of what was considered a châtellenie in the Middle Ages. These vines have a valuable yield, which gives the wines a beautiful structure and a certain typicity on the palate. The clay-limestone terroir of the Cuers region combined with the mistral gently keeps the vineyard dry and ensures more than 300 days of sunshine throughout the year.

The Mediterranean climate added to these parameters makes it possible to provide the best conditions for growing the vines. The typically Provençal grape varieties that make up Châtellenie de Mistral, such as Grenache and Cinsault, sign the 100% Provençal identity of this high-end Côtes de Provence.

### TERROIR

Clay-limestone and stony soil with a high biodiversity

### WINEMAKING

Stainless Steel Vats

### VARIETALS

Cinsault 45%, Grenache noir 45%, Syrah 10%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

8°-10°C / 46°-50°F

### TASTING

This wine has a beautiful salmon colour with coral highlights and a nose of citrus and red fruits. The superb aromatic density is marked by citrus notes.

