



CÔTES DE PROVENCE



Manon - AOP Côtes de Provence Rosé 2026

AOC Côtes de Provence, Provence, France

Born in the heart of the Côtes de Provence, Manon comes from carefully selected plots in the appellation. Its emblem, the olive tree, represents the home of our Rosé wines nestled in Mediterranean landscapes, between the land and the sea.

PRESENTATION

In order to ensure an optimal wine quality, MANON Côtes de Provence rosé comes from the best selected plots at the heart of the appellation. Run and controlled by Pierre Vieillescazes - our in-house qualified oenologist - blending and maturing of this cuvée is carried out by our teams with the objective of producing a lovely Côtes de Provence rosé.

TERROIR

Diversity of subsoil composition with crystalline massifs and limestone ridges.

WINEMAKING

The grapes are picked in the freshness of the night at the ideal time to ensure perfect balance between sweetness and acidity.

They are then directly pressed at cool temperature, gently. Only the free-run juices are selected from the wine press in order to retain clear and limpid colours. The juice is placed in vats to ferment at cold temperature so as to preserve the fruity aromas.

AGEING

Maturation on lees after fermentation with occasional pumping over confers added density and complexity to the wine.

VARIETALS

Grenache noir 60%, Cinsault 30%, Syrah 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 8°C to 10°C.

TASTING

Limpid, brilliant pink colour. Nose revealing aromas of white flowers (honeysuckle) and pit fruits (peach). Rich, potent and fresh mouthfeel, offering remarkable flavour persistence. Its silky smooth structure confers a pleasant long-lasting finish.

