



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

DOMAINE AUREILLAN

CÔTES DE PROVENCE

VINEYARD AND SOIL

Family estate created in 1910 by the Fabre family and in the heart of the Côtes de Provence Appellation in an area known as the «Golden Triangle» composed of the communes of Puget Ville, Pierrefeu and Cuers. The vineyard is currently managed by Frédéric Fabre using controlled environmentally friendly agriculture techniques.

The stony soil with red argilo-sandy matrix produces grapes of perfect maturity while preserving a good balance.

The hot and dry Mediterranean climate helps the grapes to mature and ensure they are sound.

Area covered by the vines: 47 hectares

VINIFICATIONS

The decision to start grape picking is based on maturity checks, analysis of polyphenols contained in the grape skins and daily tasting of the fruit as harvesting time draws near.

For rosé and white wines, the grapes are destalked and cooled to 8 °C. They are gently pressed immediately to extract the best juices. The juices are then cold decanted for 48 hours. Fermentations are carried out at controlled temperatures (18 °C).

For red, the grapes are macerated traditionally for 10 to 15 days with optimised extraction of polyphenols by programming the pumping over cycles. The fermentation temperature is about 28 °C.

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 70%, Cinsault 30%

White 100% Rolle

Red Syrah 90 %, Cabernet 10 %

TASTING NOTES

Rosé

The robe is deep and shiny. The nose, intense and subtle, is dominated by aromas of red fruits (cherry, arbutus-berry) and pink pepper.

In the mouth, this rosé brings a pleasant surprise due to its balance and aromatic freshness.

White

The robe, shiny and clear, is yellow with green reflections. The nose reveals gourmet notes of citrus fruits and exotic fruits.

The mouth is delicate and generous with a long final.

Red

The robe is an intense red. In the nose, a young and fruity wine, an explosion of red fruits. In the mouth, a fine and velvety texture.

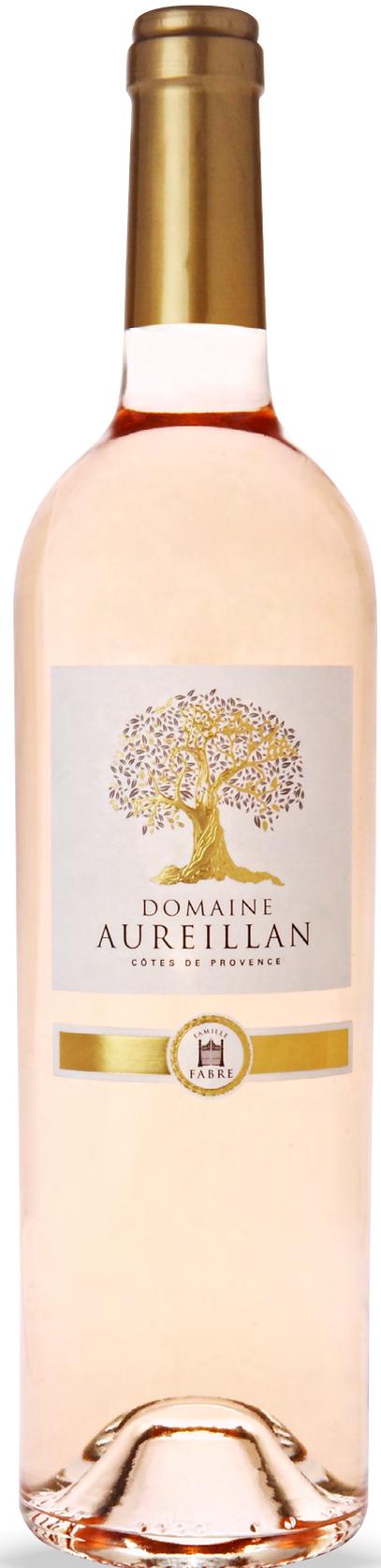
The tannins are mellow and the final persistent.

MATCHING FOOD AND WINE

■ Drink at 12 °C with spicy dishes (chicken curry), poultry and fruity cheeses

■ Drink at 12 °C for an aperitif or with fish and white meat

■ Serve at 18 °C with a rack of lamb, grilled meat or Mediterranean dishes



AVAILABLE IN 50 CL, 75 CL
AND 150 CL (ROSÉ)