



MaisonMei

AIX-EN-PROVENCE

FRAICHEUR GARRIGUE

IGP MÉDITERRANÉE ROSÉ 2024

In organic conversion - Regenerative agriculture



VARIETIES

Ugni Blanc (27%)
Grenache Noir (53%)
Caladoc (10%)
Grenache Blanc (10%)

TERROIR

Foothills of the Mourre Nègre, the highest point of the area,
South East of France

SOIL

Limestones and gravel stones

AGE OF VINES

7-50 years

ANNUAL PRODUCTION

70 000 bottles

YIELD

100 hl/ha

ALCOHOL

Alcohol degree : 13 %

VINIFICATION

Pneumatic press
Temperature control
Fermentation temperature between 14 and 16°C for 2 weeks

AGEING

On fine lees during 3 months

TASTING NOTES

Pale pink color. Fruity nose evoking fresh red berries.
Refreshing and well balanced.

FOOD PAIRINGS

Aperitifs, salads... The ideal rosé to sip by the pool.
Vegan friendly.

TASTING TEMPERATURE

10 to 12°C

AGEING POTENTIAL

2 years