



# "M" Prestige

AOP Coteaux d'Aix-en-Provence

## "Gastronomic & Gourmand"

#### GRAPES

40% Syrah, 30% Grenache, 25% Cabernet-Sauvignon, et 5% Mourvèdre

#### TERROIR

This wine comes from a plot selection of our most beautiful terroirs on the hillsides of Coteaux d'Aix-en-Provence AOP.

#### WINEMAKING

Direct pressing, must stabilization, rigorous settling, and fermentation at very low temperature to extract maximum aromas.

## TASTE

The "rose petal" color opens onto an expressive and gourmand nose. The firm and complex, minty and delicious palate makes us expect great gastronomy.

### SERVING

This rosé wine, full of balance and finesse, can be enjoyed from an aperitif to dessert. It will accompany beautiful Provençal cuisine such as a leg of lamb with rosemary or pistou soup but also world cuisine enhanced with curry and spices.

Serve between 10° C and 12° C.



AWARDS

<sup>3</sup> Gold medail Féminalises 2023

Gencod: bottle 3 760 247 970 388 / box 3 760 247 970 418 Packaging: box 6 bottles / pallet 600 bottles

Contains sulfites 12,5% vol

SURIANE

RESTIGE