

2022 Cotes de Provence Rose 'Abacus'

Domaine des Mapliers, South of France, France

Product details

Vintage:	2022	Drinking:	
Producer:	Domaine des Mapliers	Alcohol:	13.50%
Region:	South of France	Variety:	
Country:	France		

 Organic  Biodynamic

Tasting notes

The 2022 Abacus is a blend of Grenache, Cinsault, Syrah and Cabernet Sauvignon from 100% free juice. Vibrant pale pink, the nose is very fresh, floral and elegant. The palate displays lots of red fruit supported by refreshing acidity. We would recommend pairing this gastronomic wine with Asian Saté Gambas or Chanterelle guinea fowl, but during the Summer it will make an extraordinary pairing with a fresh strawberry tarte. Recommended serving temperature is 7-9 degrees.

About the producer

Domaine des Mapliers is owned by the Gallo family (no connection to California's ubiquitous wines of the same name). Jean Gallo has been passionate about wine and Champagne for over 40 years, an enthusiasm he naturally transmitted to his son. In 2013 they decided to acquire a vineyard and live out their passion for the land and its wine. Previously managed by the celebrated Domaine Ott, the vineyard is located in the heart of Provence Varoise. Certified Organic, Domaine des Mapliers Rosé is cultivated with total respect of nature. The vines, situated on a south-facing hillside, grow on a calcareous clay soil at an altitude of 300 metres above sea level, which accounts for the wine's unique freshness.

