



# LE GRAND CROS

## *La Maitresse*



### INTRODUCTION

Launched in 2002, La Maitresse became an instant success flaunting the tasty fruity character of youthful Provencal rosés rather than the somewhat stayed style found in the more traditional regions for sparkling wines.

### APPELLATION

Traditional method sparkling rosé grown in Provence on the southern-most hills in the back county of the Var.

### SOIL

Rocky and limy clay with southern exposure between 525 and 655 feet altitude.

### CLIMATE

Thanks to our altitude and micro-climate we have cool temperatures for Provence that allows us to obtain high natural acidity necessary for sparkling wine.

### VINES

Grenache, Syrah, Chardonnay.

### HARVEST

Hand-picked at 635 gallons per acre.

### WINE-MAKING

Each parcel is vinified separately; grapes were quickly pressed with early separation of pressed must; tight cold static must settling; temperature control of fermentation at 60 - 62°F. After fermentation and stabilization, the base wine is bottled for second fermentation.

### MATURING AND BOTTLING

After minimum 9 months on the lees, the wine is released for sale over the course of the year as it is needed.

### TASTING NOTES

Peach rosé with salmon reflects. Nose of red fruits (raspberry, redcurrant, ripe cherries), with a subtle touch of cinnamon. The palate is full with a nice length, aromas of red fruits, with a dominance of strawberries. This sparkling rosé has a nice structure and elegant bubbles. The final associates a welcome freshness and notes of candied strawberries.