

Maison Gutowski Rosé Réserve

COUNTRY

France

REGION

Côtes de Provence

GRAPE

Grenache, Cinsault, Rolle

VINTAGE

2021

ABOUT THE DOMAINE

Maison–Gutowski aims to create products whose ambition lies simply in their quality: a rosé wine with a base of pleasure for lovers of good taste, simply wishing to indulge themselves. Maison Gutowski is a work of passion from Franco-Swiss entrepreneur Aline Gutowski, who released her first vintage in 2016. Maison–Gutowski wanted to benefit from the diversity of Provence soils thanks to the formation of the Massif des Maures. The shale soil brings all the strength and minerality of the terroir, the clay-limestone reveals all the freshness, the expression of the fruit and the elegance of the South.

WINEMAKING

Two very complementary types of terroir, one clay-limes-tone, the other sandstone, we have focused on the selection of old vines, most of which are over 20 years old. Grapes are harvested during the night. They are directly pressed without any maceration to keep a fresh fruit, producing a floral bouquet as show a bright pale colour. The alcoholic fermentation takes place in thermo-regulated stainless steel tank. The malolactic fermentation are blocked to retain a crisp acidity. The 2021 vintage in Provence was marked by extreme hot temperature, but the estate has managed to retain high acidity level in the grapes to produce balance grape varieties.

TASTING NOTES

An expressive floral bouquet mixed with notes of white fruit and Provence herbal flavour. A beautiful attack in the mouth which brings all its freshness with a subtle chalky minerality. Working with delicacy with the lees brings all the balance and complexity to our wine, with subtle note for connoisseur.



TECHNICAL NOTES

Alcohol by volume
12.5%