

M  
MINUTY

2018  
M  
MINUTY  
CÔTES DE PROVENCE

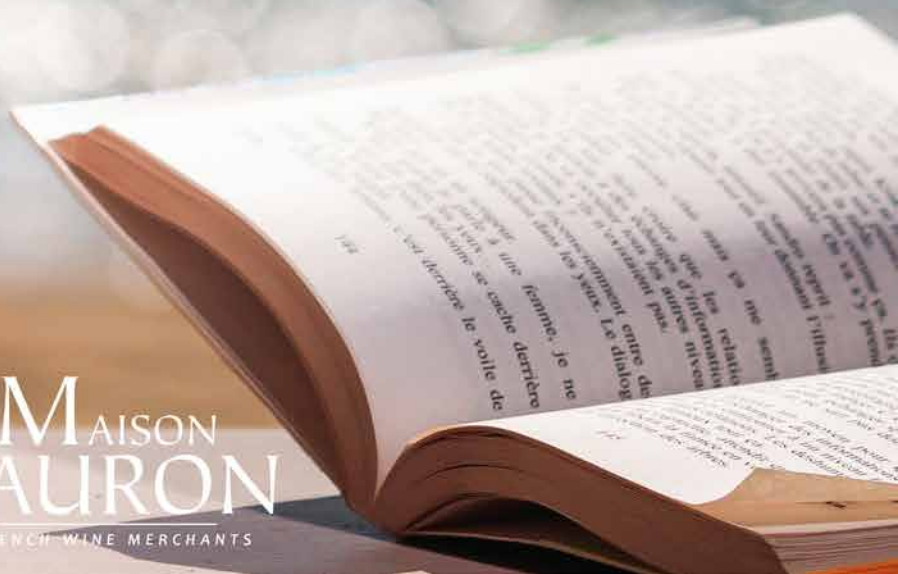
RUBY Taylor

Ruby

MAISON  
VAURON  
FRENCH WINE MERCHANTS

2019-2020 Summer

*Rosé*



# Provence Cru Classé



Brégançon \$38  
**Côtes de Provence Cru Classé**  
"Reserve" 18

An expressive nose of citrus fruits, red berries and exotic fruits, its mouth is silky and elegant. A stunning wine that redefines how good rosé can be.



Ste Marguerite \$38  
**Côtes de Provence Cru Classé 18**

The flagship wine of the Fayard family and benchmark for all other Cru Classés. A beautiful crisp mineral driven style with good weight and texture.



Roubine \$39  
**Côtes de Provence Cru Classé**  
"Premium" 18

This bright, sunny, salmon-coloured beauty is an elegantly crisp and well balanced Côtes de Provence rosé. If you ever get the chance, don't miss an opportunity to visit Château Roubine.



Ste Marguerite \$48  
**Côtes de Provence Cru Classé**  
"Symphonie" 18

Arguably our best rosé this year, this extremely small production reserve cuvée is all class. Elegance, finesse and subtle persistence, in a league of its own.



# Provence Premium

Lafond \$30

Tavel 18

Tavel looks directly across the Rhône river towards the famous red wine appellation of Châteauneuf-du-Pape. Often referred to as the King of rosés, they are dark coloured with impressive weight and depth.

Hermitage St Martin \$36

Côtes de Provence 18

Clear and bright, with complex notes of citrus and white flowers. One of our favourites, the estate of Enzo Fayard is situated in the most breathtakingly beautiful area on the border of the Cuers valley. Bravo Enzo!



Tour L'Évêque \$40

Côtes de Provence "Pétale de Rose" 18

The most pale of onion skin colours, complex, dry and lingering. Régine Sumeire of Tour de l'Évêque is making extraordinary wines.

Minuty \$38

Côtes de Provence "M de Minuty" 18

For the first time in NZ the most famous of all Provence rosés, Château Minuty. All the super yachts will be knocking on our door now, the go to wine of Europe's rich and famous.

Barthès \$46

Bandol "B d'Or" 18

On the terraced slopes surrounding the small fishing town of Bandol the Mourvèdre grape thrives. It makes big, bruising reds but also one of the world's most sought after rosés.





⑪  
**Listel \$18**  
**Sable de Camargue 18**

THE #1 SELLING ROSE IN FRANCE! Also from the the world's largest organic vineyard, the Camargue. A pretty, pale pink. Light and dry, almost too quaffable.

⑩  
**Billette \$24.50**  
**Côtes de Provence 18**

A unique bottle shape that stands out. Its backed up by a wine that is pure Provence – pale, light, mineral, crisp and dry.

⑨  
**Houchart \$22.50**  
**Côtes de Provence 18**

A perennial favourite, this was one of the first Provence rosés we imported nearly 15 years ago. A classic light red fruit with herb infused, dry finish.





①

**La Source Gabriel** \$28  
**Côtes de Provence** 18

From vineyards a stone's throw from St Tropez, and crafted by the team at Tour L'Eveque. The perfect aperitif rosé, this will impress.

②

**Houchart** \$26  
**Côtes de Provence "Ste Victoire"** 18

The barren, rocky slopes of the Montagne Sainte-Victoire are the ideal conditions for making dry, mineral driven rosés. A real beauty.

③

**Villa Aix** \$24  
**Côteaux d'Aix-en-Provence** 18

Surrounding the town of Aix-en-Provence the limestone and clay soils give wonderfully fresh, fruity and mineral driven rosés.

④

**Paradou** \$32  
**Côtes de Provence** 18

The brothers at Château Pesquié have done it again. They've scoured Provence for the best possible fruit and have produced an absolute standout.

⑤

**Castel des Maures** \$24.50  
**Côtes de Provence** 18

From the slopes of the Massif des Maures north of Hyères, in the heart of Provence. This wine is dry and fruity, lingering on your taste buds long after finishing.

⑧

**Rouvière** \$31  
**Côtes de Provence** 18

A new one for us, this ticks all the boxes. Super pale colour, vibrant red fruits, and crisp clean finish.

⑦

**Roubine** \$27  
**Côtes de Provence "La Vie en Rose"** 18

Made from the Provençal grape variety Tibouren, the aromas and flavours echo the garrigue covered slopes of the hills surrounding Cru Classé Château Roubine.

⑥

**Mimi** \$29  
**Côtes de Provence** 18

Sold out in weeks last year! A Grenache/Cinsault/Syrah blend that puts you right up there in business class. Very refreshing.

Provence



# Méditerranée

Paradou \$19.50  
OC Cinsault 18

This 100% Cinsault rosé is light, fruity and easy to drink. It is the brainchild of brothers Alexandre & Frédéric from iconic Côtes-du-Ventoux producer Château Pesquié.

Mourgues du Grès \$24.50  
Costières de Nimes "Galets Rosés" 18

Strawberry, red currant and raspberry with a peppery touch. A favourite of US wine critic Robert Parker. What better recommendation can you get.

Négly \$32  
Languedoc "La Natice" 18

The rock star team at Château La Negly produce some of the best wines in the Languedoc. La Natice is a bargain, that picks up a saline-like minerality on the gorgeous finish.



Fazi \$19  
Corsica 18

The highly aromatic local Corsican grape Sciaccarellu is the base, giving restrained fruit and spice aromas, and a finish that leaves you wanting more.

MiniMi \$18  
IGP Méditerranée 18

Fragrant floral aromas with silky texture and a crisp, dry finish. This is way too drinkable and we expect that it will be a big hit.

Lascaux \$26  
Languedoc "Garrigue" 18

In the limestone hills north of Montpellier, the temperatures are a little cooler, which brings subtlety to the wines. A rosé with great depth and a gorgeous bone dry finish.



# Beaujolais



Dominique Piron \$26  
**Beaujolais 18**

Wow, great aromatics. Made from gamay with only the hint of pale pink colour, this could be the new trend for Beaujolais.

# Bordeaux



Clos Cantenac \$40  
**Bordeaux "l'Exubérance" 18**

Red summer berry fruit flavours marry with subtle notes of vanilla and caramel on the long silky finish. From the highly acclaimed St-Emilion Grand Cru Clos Cantenac.

# South-West



Aydie \$23.50  
**South-West "3 petits cochons" 18**

A blend of Tannat, Cabernet and Marselan. If the label doesn't get you, then the wine will. Everything a rosé should be – crisp, clean, dry, and quaffable.

# Loire



Fesles \$21  
**Rosé d'Anjou 18**

The Loire valley rosés from Anjou in an off-dry style have an enormous following. This has great texture in the mouth with abundant bright red fruits and a finish that just keeps on and on.

Serving Rosé out of a big bottle really makes the occasion special. So for Xmas day or New Year grab yourself a couple. Stocks limited.

# MAGNUMS

- Houchart **Côtes de Provence** Rosé 18 1.5L \$55
- Paradou **Côtes de Provence** Rosé 18 1.5L \$69
- Clos Cantenac **Bordeaux** "l'Exubérance" Rosé 18 1.5L \$83
- Tour l'Evêque **Côtes de Provence** Rosé 18 1.5L \$92
- Ch Minuty **Côtes de Provence** "Prestige" 18 1.5L \$99
- Ste Marguerite **Côtes de Provence** "Symphonie" Rosé 18 1.5L \$105

# Champagne & Méthode

Pierre Moncuit \$90  
**Champagne Brut Rosé NV**

An 80/20 blend of Chardonnay and Pinot Noir from the Grand Cru village of Mesnil sur Oger. Surprisingly supple, with a very tactile mouthfeel.

Roubine \$32  
**IGP Méditerranée Brut Rosé NV**

Sunshine in a glass, a truly Provencal sparkling with an explosive mouthfeel, light red fruits and crisp finish. Great as an apéritif!

Monmousseau \$26.50  
**Touraine Cuvée "JM" Rosé NV**

This is our go to bubbles, keep a case at home at all times for unexpected visitors. Made using the Loire Valley's high acid Chenin grape, one of the best values outside Champagne.



## Rosé 6 pack

- MiniMi IGP Méditerranée 18
- Paradou OC Cinsault 18
- Houchart Côtes de Provence "Ste Victoire"
- La Source Gabriel Côtes de Provence 18
- Brégançon Côtes de Provence "Reserve" 18
- Roubine Côtes de Provence "La Vie en Rose" 18

**\$135**

Join us for our Rosé Market Day  
**Saturday 9<sup>th</sup> November 11am - 3 pm**  
5 McColl St, Newmarket