



CÔTES DE PROVENCE

2015

VIEVITÉ



THE WINE

VieVité is of the purest expression being estate bottled with all estate-grown grapes.

APPÉLATION

AOP Côtes de Provence

THE WINERY

Domaine Sainte Marie is ideally located just 21 kilometers west of Saint Tropez and stretches over 40 hectares of land. With bountiful southern exposure, the land is made of a filterable siliceous soil containing micraschists, schists, and white quartz. The slopes are rather soft and the grape vines benefit from hot, dry days and cool nights in the summer. Domaine Sainte Marie prides itself on its unique vinicultural history including rare, old Grenache vines. Year after year, Domaine Sainte Marie receives critical acclaim and awards for consistently excellent wines.

GRAPE VARIETALS

30% Cinsault, 30% Grenache
30% Syrah & 10% Carignan

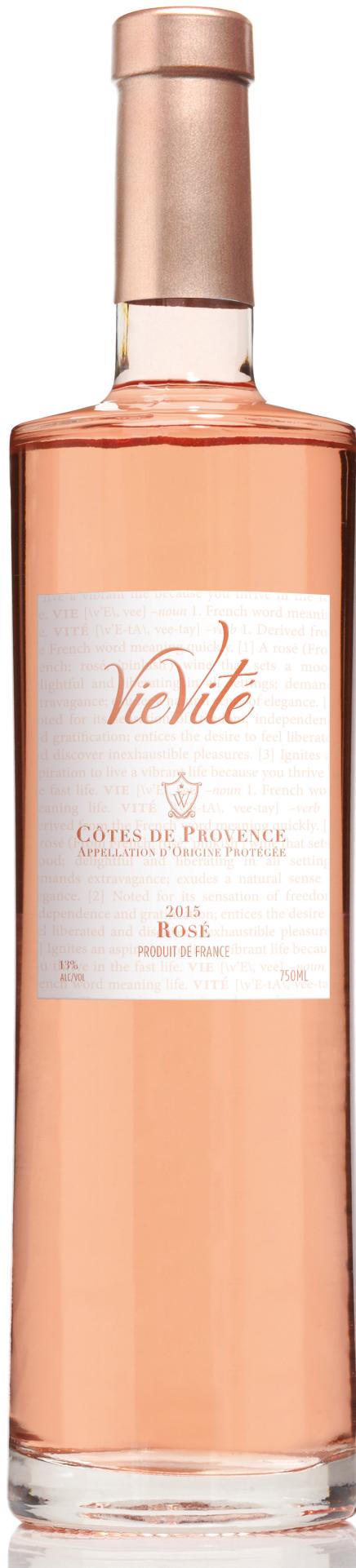
TASTING NOTES

With a beautiful translucent pink hue, VieVité exudes the colors of a true Côtes de Provence rosé wine. On the nose, an expression of ripe tropical fruit is balanced with a pleasant bouquet of white flowers and a discreet touch of spice. On the palate, well-structured fruit and balanced acidity creates a crisp and delicate finish.

PAIRINGS

VieVité is a versatile wine that caters to many various occasions and cuisines. VieVité pairs best with grilled white fishes, salmon, crab cakes with aoli sauce, prawns, lobster, ceviche, sushi and even a spicy seafood stew.

Given VieVité's fruit forward flavors, it will also balance out and complement dishes like tandoori Thai chicken, Indian curry dishes, and ethnic foods with spicy seasoning. VieVité is also great with pasta tossed in fresh puttanesca sauce, traditional bouillabaisse, and all Mediterranean cuisines with olive oil, garlic and herbs.



Seize the Exceptional.

SEIZE RESPONSIBLY. VieVité Rosé, 12.5% Alc. by Vol.
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