

VieVité

CÔTES DE PROVENCE

VIEVITÉ



THE WINE

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

APPELLATION

AOP Côtes de Provence

THE DOMAIN

Domaine Sainte-Marie is located just 21 kilometers West of St. Tropez, in a lush Provençal valley with a natural microclimate perfect for rosé winemaking. The winery has been awarded one of the most prestigious organic certifications in France, Haute Valeur Environnementale (HVE), Level 3, awarded by the French Ministry of Agriculture for its excellence, its respect for nature, biodiversity, and water management. 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 rose 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 bouillabaise, and all Mediterranean cuisines with olive oil, garlic and herbs.

Also available in 1.5L



Seize the Exceptional.

SEIZE RESPONSIBLY. VieVité Rosé, 13% Alc. by Vol.
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