

MAMZ'ELLES GRI-GRI..S - 2025 VINTAGE



Cuvée Elles - AOP Sable de Camargue



MamZ'elles is an elegant rosé cuvée, emblematic of the expertise of Domaine du Petit Chaumont. Originating from the sandy terroirs of the Camargue, it seduces with its freshness, aromatic finesse and delicious balance.

Its pale and luminous color suggests a delicate wine, perfect for convivial moments as well as for refined gastronomic pairings.

FEATURES

Colour: pale pink dress embellished with beautiful mauve and shiny highlights.

Nose: delicate aromas of fresh red berries (strawberry, raspberry) and subtle floral notes.

Palate: Fresh and supple attack providing a good balance on the palate, where roundness and vivacity come together to combine with flavors of exotic fruits, raspberry on an elegant and harmonious finish.

Grape varieties

A blend of Mediterranean grape varieties grown on sandy soils:

Grenache gris and noir, Merlot.

Service

Ideal temperature: 8–10 °C.

As an aperitif: served chilled, plain.

During the meal:

- Summer salads
- Grilled fish
- Seafood
- Mediterranean cuisine
- Tapas and light grilled meats

Best consumed within 2 to 3 years to fully enjoy its freshness and aromatic brilliance.

Packaging

75cl bottle, glass stopper, Vinoloc, case of 6 bottles



TERROIR

The vines are planted on the sandy marine and fluvial soils of the Rhône delta. These very well-drained soils, combined with the maritime influence, allow for the production of wines that are both elegant, aromatic and naturally fresh.

Viticulture

- Certified organic farming (commitment of the estate since 2008)
- Limitation of inputs, particularly sulfites
- Work that respects the environment and the local area

WINEMAKING

- Mechanical harvesting with a destemmer
- Protecting the grapes during transport to the winery
- Stainless steel tray with draining board to limit oxidation
- Pneumatic pressing under controlled atmosphere (nitrogen)
- Cold settling
- Yeast inoculation on clear juice with selected yeasts
- Controlled alcoholic fermentation between 14 and 18°C to preserve aromatic finesse

LIVESTOCK FARMING

- Aged on fine lees with regular stirring to bring roundness and volume
- No malolactic fermentation in order to preserve freshness and vibrancy
- CO₂ extraction
- Tangential flow filtration
- Bottled and then stored in cellars at 14°C until shipment

REWARDS

Gold Medal at the 2026 Concours Général Agricole Paris

2 stars and a "coup de coeur" (favorite) in the Hachette Wine Guide 2025 & 2026

Gold Medal, Concours Général Agricole Paris 2025

Gold Medal, Vinalies Internationales 2025

Gold Medal, Challenge International Vin Bordeaux 2024

Special "coup de coeur" and 2 stars in the Hachette Wine Guide 2024

Silver Medal, Concours Général Agricole Paris 2023

Gold Medal, Concours Féminalise Paris 2022

Gold Medal, Challenge Millésime Bio 2021



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Alcohol abuse is dangerous for your health, please drink responsibly.