

TRADITION & SAVOIR-FAIRE



Dear,

We would like to welcome you to **Domaine Tropez**, and to discover this careful selection of our **award-winning wines** from Saint Tropez, in **Côtes de Provence**.

Domaine Tropez is a family-owned modern vineyard created in **1996** and since then it has assembled a number of **AOC Côtes de Provence vines**, covering over 40 hectares.

The dominant vines grown around the property are the **grenache**, to give structure and aroma, **tibouren**, a specific vine from the Golfe of Saint-Tropez to bring elegance and finesse, and other complementary vines such as, **cinsault** for the rosé, **rolle** and **semillon** for the white and syrah and cabernet for the red.

Our Domaine is certified with the highest level of environmental practices. Level 3. HVE (High Environmental Value)

In line with the principles of **organic farming**, all vine growing procedures are wisely thought through: regular mechanical weeding is performed to limit chemical weed control, using certified organic fertilizers. Harvesting is done at a **low temperature** to obtain white and rosé wines with elegant and complex aromas, also creating crisp, light-colored wines.

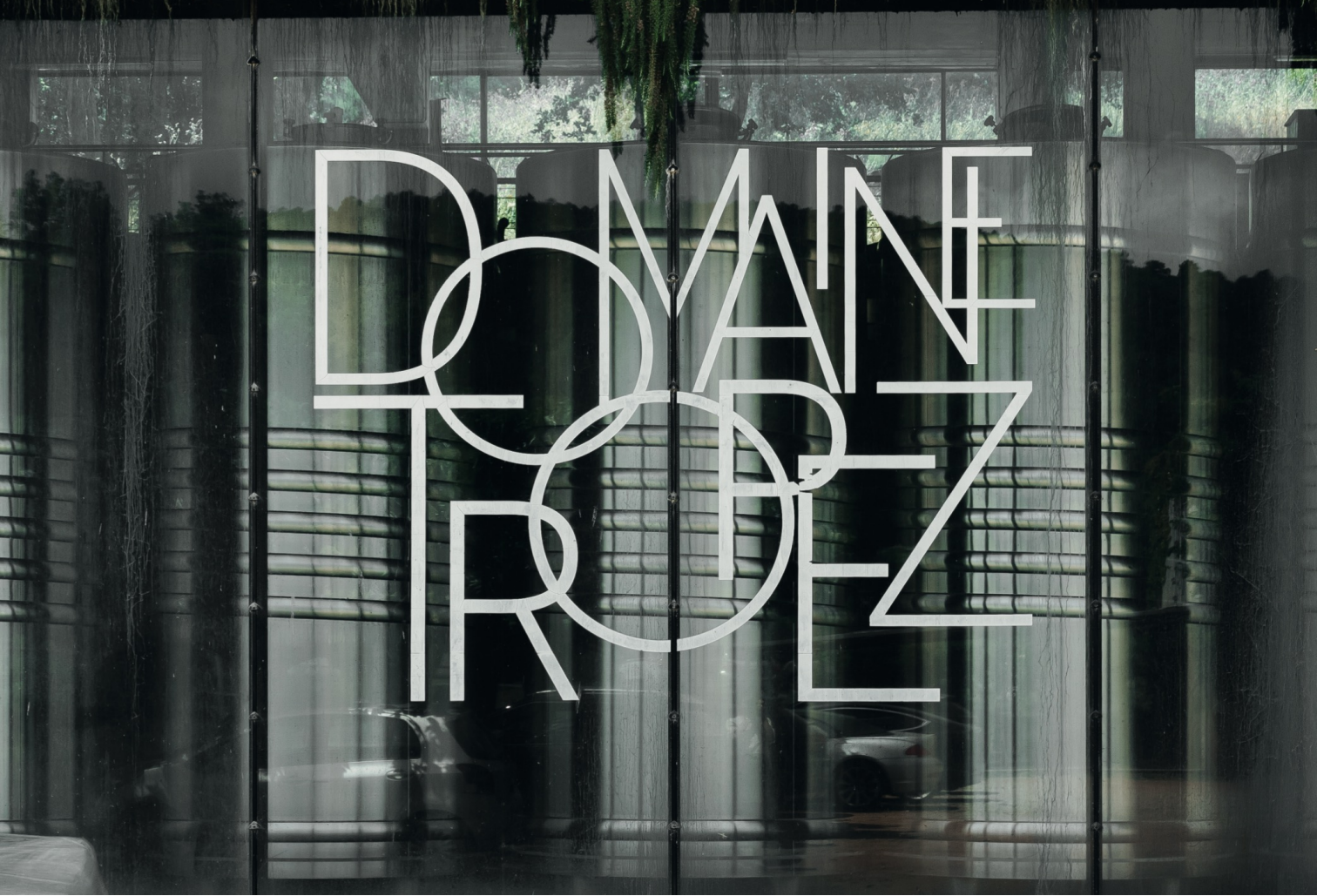
Domaine Tropez wines are known for their distinctly **Provence character**, boasting lively, **full-bodied flavours** that are the result of exceptional circumstances, the strong maritime influence of the clay and limestone soils along with the sandy Mediterranean climate.

Walking in our vineyard is a unique opportunity to interpret, what we are all about. For the moment, we invite you to have a **full immersion** tasting our products and feeling the unique touch we give to each of our vintages.

À votre santé,



DOMAINE
TROPEZ





Controlled Designation of Origin

Côtes de Provence

Grape Varietals Grenache - Cinsault - Rolle

Tasting Notes

Pale peachy pink colour with silvery highlights. The nose is fine and expressive, presenting pure, vibrant aromas of tropical fruits, white peach and subtle floral notes.

The palate is silky and full of finesse and the tangy acidity adds zest to a clean, quenching finish.

Taste Profile

Body Light ●●○○○ Intense

Acidity Low ●●●○○ High

Sweetness Dry ●○○○○ Sweet

Primary Flavours



Passion Fruit



Floral



White Peach

Pairings

*International Cuisine / Exotic & Aromatic Spices
Mediterranean Food*

Serving Temperature 10° - 12° C

Ageing 2 Years

Available in 75 cl - 150 cl - 300 cl - 600 cl

Vintage 2021





Controlled Designation of Origin

Côtes de Provence

Grape Varietals Cinsault - Grenache - Rolle

Tasting Notes

Pale pink peach colour with copper highlights. Complex and refined on the nose, with notes of mango, apricot and yellow peach.

The mouth is intense and lush, mixing roundness and fruitiness with a lovely depth. The ending is silky and persistent.

Taste Profile

Body Light ●●●○ Intense

Acidity Low ●●○○○ High

Sweetness Dry ●●○○○ Sweet

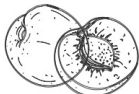
Primary Flavours



Yellow Peach



Mango



Apricot

Pairings

Shellfish / Mediterranean Cuisine

Exotic Grilled and Roast Dishes

Serving Temperature 10° - 12° C

Ageing 2 Years

Available in 75 cl - 150 cl - 300 cl - 600 cl

Vintage 2021



Protected Geographical Indication Var

Grape Varietals *Rolle - Sauvignon - Viognier*

Tasting Notes

Pale white gold colour with dazzling reflections. Strong and aromatic on the nose, with notes of yellow fruits, pear and subtly spicy.

Fleshy on the mouth, blending complex fruitiness and delicate woody notes. Expect an intense, long-lasting ending.

Taste Profile

Body *Light* ● ● ● ○ ○ *Intense*

Acidity *Low* ● ● ○ ○ ○ *High*

Sweetness *Dry* ● ○ ○ ○ ○ *Sweet*

Primary Flavours



Pear



Yellow Fruits



Spices



Oak

Pairings

Sea Food & Mariniera Sauces / Goat Cheese

Goat Cheese / Grilled Vegetables

Serving Temperature *10° - 12° C*

Ageing *3 - 4 Years*

Available in *75 cl - 150 cl*

Vintage *2021*



Controlled Designation of Origin

Côtes de Provence

Grape Varietals Syrah - Grenache

Tasting Notes

Bright intense violet colour with ruby red highlights.
Strong and elegant on the nose with notes of black cherry,
black pepper, roasted nuts and the scent of the garrigue.

Generous taste with a mix of structured tannins with a long,
harmonious and lingering ending.

Taste Profile

Body Light ● ● ● ● Intense

Acidity Low ● ○ ○ ○ ○ High

Sweetness Dry ● ○ ○ ○ ○ Sweet

Primary Flavours



Black
Cherry



Blackberry



Black
Currant



Black
Pepper

Pairings

Rich & Cured Red Meats / Roasted Vegetables

Hard Seasoned Cheese

Serving Temperature 18° - 20° C

Ageing 8 - 10 Years

Available in 75 cl

Vintage 2017





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DOU FOUR

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Controlled Designation of Origin

Côtes de Provence

Grape Varietals Grenache - Cinsault - Syrah

Tasting Notes

*Pale rose colour with a smooth and harmonious finish.
Presents luscious summery aromas of peach, grapefruit and citrics.*

*A clean, soft texture offers a palate crunchy and fruity.
A beautifully-balanced wine with a smooth and seamless finish.*

Taste Profile

Body Light ●●○○○ Intense

Acidity Low ●●●○○ High

Sweetness Dry ●○○○○ Sweet

Primary Flavours



Peach



Grapefruit



Melon



Lemon

Pairings

Pork & Poultry / Tapas / Root Vegetables

Lobster & Shellfish

Serving Temperature 10° - 12° C

Ageing 2 Years

Available in 75 cl - 150 cl - 300 cl - 600 cl

Vintage 2021



Controlled Designation of Origin

Côtes de Provence

Grape Varietals Rolle

Tasting Notes

Pale yellow colour with crystalline reflections. Fresh and expressive on the nose with exotic fruits and floral notes.

The palate is silky and broad. Pineapple and floral notes add a beautifully unique signature to a persistent and integrated finish.

Taste Profile

Body Light ● ● ● ● Intense

Acidity Low ● ● ● ● High

Sweetness Dry ● ● ● ● Sweet

Primary Flavours



Passion Fruit



Floral



Pineapple

Pairings

Fish Soup & Grilled Fish / Pungent Cheese

Green Vegetables

Serving Temperature 10° - 12° C

Ageing 2 - 3 Years

Available in 75 cl

Vintage 2021



Controlled Designation of Origin

Côtes de Provence

Grape Varietals Syrah - Grenache

Tasting Notes

Ruby red colour with violet highlights. Elegant on the nose, with fragrant aromas of black fruits and delicate minty notes.

The taste is crisp and fresh with a strong balance and lovely smoothness. A juicy, round, long finish lingers with fine acidity and beautiful structure.

Taste Profile

Body Light ●●●●○ Intense

Acidity Low ●●○○○ High

Sweetness Dry ●○○○○ Sweet

Primary Flavours



Black Currant



Mint



Spices

Pairings

Roasted Food / Italian & Spanish Cuisine

Cured Meats & Hard Cheese

Serving Temperature 15° - 18° C

Ageing 6 - 8 Years

Available in 75 cl

Vintage 2019





Protected Geographical Indication

Méditerranée

Grape Varietals Grenache - Cinsault - Tibouren

Tasting Notes

Pale pink colour with copper reflections. The nose is bright and lively offering notes of red and citrus fruits.

A supple, rounded palate delivers jammy flavours of raspberry and pomegranate with a lovely, lingering freshness conclusion.

Taste Profile

Body Light ● ○ ○ ○ ○ Intense

Acidity Low ● ● ● ● ○ High

Sweetness Dry ● ○ ○ ○ ○ Sweet

Primary Flavours



Raspberry



Pomegranate



Lemon



Floral

Pairings

Starters, Tapenades & Anchovy Puree

Tapas / Roasted Vegetables & Grills

Serving Temperature 10° - 12° C

Ageing 2 Years

Available in 75 cl

Vintage 2021





Designation Vin de France

Grape Varietals Cinsault - Grenache

Tasting Notes

Pale pink colour with rose gold reflects. Charms the nose with floral red fruit aromas and citrus.

A mouth filling fine sparkles cascade across the palate with generous flavours of berries and tangerine zest. Refreshing, with a finish full of finesse.

Taste Profile

Body Light ● ○ ○ ○ ○ Intense

Acidity Low ● ● ● ● ○ High

Sweetness Dry ● ● ● ● ○ Sweet

Primary Flavours



Strawberry



Cranberry



Lemon

Pairings

Sushi, Cream & Peas

Soft Cheese & Cream Sea Food

Mollusks, Beans & Peas

Serving Temperature 10° - 12° C

Ageing 2 Years

Available in 75 cl

Vintage 2021



Protected Geographical Indication

Grape Varietals Cinsault - Grenache

Tasting Notes

Pale pink colour with salmon highlights. The nose is fresh and aromatic, with notes of citrus and tropical fruit.

Delicious and indulgently fruity on the palate with suggestions of spice and minerality. Zesty citrus notes and juicy acidity converge on a sweet finish.

Taste Profile

Body Light ● ○ ○ ○ ○ Intense

Acidity Low ● ● ● ● ○ High

Sweetness Dry ● ● ● ● ○ Sweet

Primary Flavours



Exotic Fruits



Lemon



Grape Fruit

Pairings

Cured Meat / Sautéed or Fried Preparations / Salads

Serving Temperature 8° - 10° C

Ageing 2 Years

Available in 75 cl - 150 cl - BiB 300 cl

Vintage 2021



Protected Geographical Indication

Méditerranée

Grape Varietals *Rolle - Ugni Blanc*

Tasting Notes

Pale yellow colour with golden highlights. The nose is fresh and aromatic, with notes of exotic fruits and floral notes.

Delicious and indulgently fruity on the palate with exotic and floral notes for a sweet and fresh finish.

Taste Profile

Body *Light* ● ○ ○ ○ ○ *Intense*

Acidity *Low* ● ● ● ● ○ *High*

Sweetness *Dry* ● ● ● ○ ○ *Sweet*

Primary Flavours



Exotic Fruits



Floral

Pairings

Salads / Tapas / Fruits & Berries / Grilled Fish

Serving Temperature *8° - 10° C*

Ageing *2 Years*

Available in *75 cl - BiB 300 cl*

Vintage *2021*







ice tropez[®]

Ice Tropez : Un Cocktail Unique

Created in 2005 by Grégoire Chaix, Ice Tropez is the signature cocktail of Saint-Tropez that distills the taste of summer all year long.

Delicately sparkling, with fruity and sweet notes, the perfect recipe seduces a clientele always in search of something new.

This refreshing drink, based on wine and aromas of white peach and red fruits, embodies the crisp and sweetness of the south, all in an original 27.5cl bottle with a contemporary design.

A thirst-quenching experience that, since 2009, can also be enjoyed by non-alcohol drinkers, with the Ice Tropez 0% version. A fruity soft drink, which comes in the same bottle and diffuses fresh and subtle aromas.

Ice Tropez has conquered hearts across the globe. Today, this beverage from Saint-Tropez is enjoyed in more than 35 countries and will continue to delighting them thanks to the launch of a new flavour as well as a new sharing format.

Indeed, from the beginning of 2022, Ice Tropez bottle is available, in a one litre sharing format (for the original version and the 0% alcohol).

Moreover, A new flavour comes spice things up. A tropical version with a more pronounced character. Ice Tropez Ginger is the new cocktail made from our wine, infused with ginger, spices, citric, and exotic notes. Only available with 6.5% alcohol, for the moment.



Tasting Notes

Ice Tropez is a fun, innovative, perfectly refreshing wine cocktail created in Saint Tropez.

A great mix of our wine, infused with natural white peach, nectarine blossom and it is lightly sparkling.

Our drink has a whisper of the Mediterranean and it's sweet summer flavours. Enjoyable in a 6.5° alcohol and a 0° non-alcoholic version.

Taste Profile

Body Light ● ○ ○ ○ ○ Intense

Acidity Low ● ● ● ○ ○ High

Sweetness Dry ● ● ● ● ○ Sweet

Primary Flavours



Nectarine



White Peach



Fleur de Brugnon

Pairings

Tapas

Starters

Serving Temperature 8° - 10° C

Best Before 2 Years

Available in Bottle 27.5 cl - Bottle 1 L - Can 25 cl



Tasting Notes

Ice Tropez Ginger is our new cocktail, innovative, refreshing with tropical flavors and thought in Saint Tropez.

Arriving to spice summer, Ice Tropez Ginger will delight consumers with its refreshing tropical flavours and a ginger bold statement.

It's fresh and perfectly sweet, delicately sparkling. Available with 6,5% alcohol.

Profile

Body Light ● ○ ○ ○ ○ Intense

Acidity Low ● ● ● ○ High

Sweetness Dry ● ● ● ● ○ Sweet

Primary Flavours



Exotic Fruits



Lemon



Ginger

Pairings

Tapas

Starters

Service Temperature 8° - 10° C

Best Before 2 Years

Available in Bottle 27.5 cl





Good wine
praises itself.



DOMAINE
TROPEZ

info@domainetropez.com

exports@domainetropez.com

CAMPAGNE VIRGILE
3538 RD 559 - 83580 GASSIN

WWW.ICETROPEZ.COM
WWW.DOMAINETROPEZ.COM