

CLOS SAINT-VINCENT

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

ROSÉ 2023

THIS EXCEPTIONAL ROSÉ COMES FROM OUR «CLOS SAINT-VINCENT» PLOT IN **SAINT-TROPEZ**, WHERE IS LOCATED A CHAPEL OF THE SAME NAME. IT IS THE FIRST ROSÉ OF THE YEAR TO COME OUT OF OUR CELLARS, BUT IT IS ALSO THE RAREST. **ONLY SIX HUNDRED MAGNUMS, ALL NUMBERED, WILL BE AVAILABLE.** PRESENTED IN A LUXURIOUS BLACK AND GOLD BOX, THIS DIVINE NECTAR, ENCLOSED IN A SUBLIME BLACK BOTTLE, CULTIVATES THE MYSTERY, LETS ITSELF BE DESIRED ... A UNIQUE EXPERIENCE!

TERROIR

Plot in Saint- Tropez on the edge of the Mediterranean. Draining sandy soil benefiting from strong maritime influences.

ALCOHOL

13%

GRAPES

Syrah 44%
Mourvèdre 29%
Tibouren 27%

VINIFICATION

Low temperatures
with cold
maceration.

SERVICE

8°

CAPACITY

150 CL

WINE TASTING

A bouquet of exotic fruits and floral notes. The palate is delicious, fruity and powerful, with touches of strawberry. An exceptional finish with slightly spicy notes.

WINE & FOOD PAIRING

PERFECT MOMENT

A festive table.

MEAT

Cutlets of milk-fed veal,
tender vegetables and green
garlic.

FISH

Blue lobster salad with
carrot, orange and
ginger vinaigrette.

VEGETABLE

Baked potatoes and black
truffle cream.

DESSERT

Solliés fig tart.



CHÂTEAU
SAINT-MAUR
— CRU CLASSE —