





CHÂTEAU  
**SAINT-MAUR**  
 — CRU CLASSE —

# CLOS DE CAPELUNE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

*An exceptional parcel means exceptional wine. With Clos de Capelune, Château Saint-Maur has created a single vineyard range of magnificent intensity and immense elegance. Gastronomic wines just made for incredible moments and fine food.*

<b>TERROIR</b> Schist and quartz-rich limestone clay.	<b>DENSITY OF PLANTATION</b> 4000 to 4500 plants/hectare.	
	<b>AGEING</b> Stainless steel vats.	<b>VINIFICATION</b> Low temperature with cold maceration.
<b>GRAPE VARIETIES</b> 60 % Syrah 25 % Rolle 15 % Grenache	<b>SERVING TEMPERATURE</b> 8°	<b>ALCOHOL</b> 13,5 %
	<b>PRUNING METHOD</b> Double Royat Cordon pruning.	<b>BOTTLE SIZE</b>   
<b>ANNUAL PRODUCTION</b> 9 000 bottles.		



## ROSÉ 2023



### TASTING NOTES

A beautifully gleaming, lychee colored wine. Its elegant nose proffers all the power and vivacity of pink peppercorns, citrus fruit such as blood orange, and even hints of wild mint. In the mouth, a finely structured smoothness paves the way to incredible freshness where fresh red fruit such as wild strawberries intermingle with peppery notes to create an infinitely long finish. A refined, harmonious and opulent rose, perfect for gastronomy.

### WINE & FOOD PAIRINGS

-  **THE PERFECT MOMENT**  
A romantic dinner for two.
-  **MEAT**  
Suckling veal cutlets, braised vegetables and new garlic.
-  **FISH**  
Langoustine raviolis with Espelette pepper and langoustine cream sauce.
-  **VEGETABLE**  
Baked potato and cream of black truffle.
-  **DESSERT**  
Provençal fig tart with almond milk ice-cream.