

CLOS DE CAPELUNE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

WHITE WINE 2022

AN EXCEPTIONAL PLOT OF LAND GIVES BIRTH TO A SPECIAL CUVEE! THANKS TO CLOS DE CAPELUNE, CHÂTEAU SAINT MAUR GETS WINE WITH GREAT ELEGANCE AND LOVELY FINESSE. OUR GASTRONOMIC WINES ARE DEDICATED TO FINE MOMENTS AND GOOD PRODUCTS.

TERROIR

Clay-limestone rich in schist and quartz.

MATURATION

100% barrels.

ALCOHOL

13%

GRAPES

Rolle 100%

VINIFICATION

Maceration at low temperature.

SERVICE

6°

CAPACITY

75 CL

WINE TASTING

A stunning yellow colour with golden shiny highlights. On the nose, a rich and round wine. Toasted greedy notes of white flowers with a light honey fragrance together with a nose of ripe stone fruits such as prune, apricots... Smooth palate with toasted, oral and some honeyed hints

WINE & FOOD PAIRING

PERFECT MOMENT

At a gourmet meal.

MEAT

Vol-aux-vents.

FISH

Scallops risotto with truffle, tips of white asparagus, monkfish baked with bacon and thyme.

VEGETABLE

Cauliflower soup with chestnut and fresh cream.

CHEESE & DESSERT

Brillât. Savarin stuffed with dried fruits. Mirabelles tart.



CHÂTEAU
SAINT-MAUR
— CRU CLASSÉ —