

CHÂTEAU
SAINT-MAUR
— CRU CLASSE —

L'EXCELLENCE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

La gamme Excellence représente l'ADN du domaine. Elle combine humblement expression du terroir et élégance pour offrir des vins gastronomiques.

TERROIR

Schist and quartz-rich limestone clay.

GRAPE VARIETIES

60 % Syrah
15 % Grenache
13 % Cabernet sauvignon
12 % Cinsault

PRUNING METHOD

Double Royat
Cordon pruning.



DENSITY OF PLANTATION

4000 to 4500 plants/hectare.

AGEING

100%
in barrel.

VINIFICATION

Truncated cone-shaped vat, pumping over and punching of the cap.

SERVING TEMPERATURE

15°

ALCOOL

14 %

BOTTLE SIZE



75 CL 150 CL



RED 2022



TASTING NOTES

A deep, intense purple with ruby reflections. The powerful nose reveals notes of chocolate and cherries in brandy, with the garrigue also making an appearance in nuances of forest floor and laurel leaf. In the mouth it is powerful and structured, expressing an array of flavors from zan, cacao and ripe red fruit to spicy notes and a menthol finish of superb length. The tannins, although young, are of great quality. This wine will reach its peak in around three years and may be enjoyed up to five years after the vintage.

WINE & FOOD PAIRINGS



THE PERFECT MOMENT

In front of the fire after picking mushrooms.



MEAT

Matured Wagyu beef.
Pheasant pie with foie gras.
Jugged hare.



FISH

Provençal octopus stew.
Cod in raito sauce.



VEGETABLE

Hearty vegetable hotpot.



CHEESE

Truffled Brie.