

CHÂTEAU
SAINT-MAUR
 — CRU CLASSE —

L'EXCELLENCE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

The Excellence range embodies the estate's DNA. It combines the expression of the terroir and elegance, in all humility, to offer wines of gastronomy.

TERROIR

Schist and quartz-rich limestone clay.

GRAPE VARIETY

100 % Rolle

PRUNING METHOD

Double Royat
 Cordon pruning.



DENSITY OF PLANTATION

4000 to 4500 plants/hectare.

AGEING

25% in barrel.

VINIFICATION

Low temperature with cold maceration.

SERVING TEMPERATURE

6-8°

ALCOOL

13,5 %

BOTTLE SIZE



75 CL 150 CL



WHITE 2023



TASTING NOTES

A brilliant gold colored wine, with an elegant, refined nose of honeyed aromas of acacia and nuances of bourbon vanilla. The silkiness of the first palate is followed by superb tension in the mouth, with notes of pear, citrus, and subtle minerality and salinity that combine to create remarkable length. A gourmet white wine of impeccable balance.

WINE & FOOD PAIRINGS



THE PERFECT MOMENT

Bouillabaisse soup with friends.



MEAT

Veal flank steak, chanterelle mushrooms and cream sauce. Pork tenderloin stuffed with sage, grilled vegetables.



FISH

Salmon tartar with heritage tomatoes. Seared scallops, grilled cuttlefish, chorizo jus and grilled bell peppers.



VEGETABLE

Cream of lentils and mushrooms.



CHEESE

Banon AOP. Corsican ewe's milk cheese.