





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

# SAINT-M

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

*The Saint-M range are wines of intense pleasure, ideal for aperitif or informal cuisine designed for sharing.*

<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> Truncated cone-shaped vat, pumping over and punching of the cap.
<b>GRAPE VARIETIES</b> 40 % Syrah 24 % Cinsault 23 % Grenache 12 % Tibouren 1 % Cabernet sauvignon	<b>SERVING TEMPERATURE</b> 12-14°	<b>ALCOOL</b> 14 %
	<b>BOTTLE SIZE</b> <div style="display: flex; justify-content: space-around; align-items: center;">    </div>	
<b>PRUNING METHOD</b> Double Royat Cordon pruning.		







## RED 2023



### TASTING NOTES

A lovely garnet red with violet gleams. An expressive nose of red and black fruit such as cherry and blackcurrant, underpinned with peppery notes. A crisply juicy wine with young tannins and a generous aromatic palette that oscillates between luscious red fruit, soft spices, and just a suggestion of prune stones and mocha. A wine of pure pleasure for enjoying within the next three years.

### WINE & FOOD PAIRINGS

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**THE PERFECT MOMENT**  
 At harvest time !
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**MEAT**  
 Roast chicken with a head of garlic.  
 Grilled lamb cutlets with rosemary.
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**FISH**  
 Squid in Armoricaine sauce.
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**VEGETABLE**  
 Aubergine with parmesan.  
 Grilled bell pepper salad.
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**CHEESE & DESSERT**  
 Saint-Marcellin and Saint Nectaire.  
 Pears poached in wine with cinnamon.