



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> 8% in barrel.	<b>VINIFICATION</b> Low temperature with cold maceration.
<b>GRAPE VARIETY</b> 100 % Rolle	<b>SERVING TEMPERATURE</b> 6°	<b>ALCOOL</b> 13,5 %
	<b>BOTTLE SIZE</b>	
<b>PRUNING METHOD</b> Double Royat Cordon pruning.		
		



## WHITE 2023



### TASTING NOTES

A lovely pale gold wine with bright green gleams. An explosive, highly aromatic nose where exotic fruit, citrus and white fruit intermingle with the delicate floral notes of honeysuckle. A captivating freshness and immense smoothness in the mouth are prolonged by a long, persistent finish. A wine of superb balance that will accompany the most precious instants.

### WINE & FOOD PAIRINGS

- ★ **THE PERFECT MOMENT**  
A tapas evening on the terrace.
-  **MEAT**  
Chicken skewers marinated in lemon and olive oil.
-  **FISH**  
Grilled sea bass with fennel. Razor clams in parsley butter. Ceviche of bream, citrus and passionfruit.
-  **VEGETABLE**  
Grilled vegetable tart.  
Courgette and goat's cheese pie.
-  **CHEESE & DESSERT**  
Young goat's cheese with redcurrant jelly.  
Strawberry tart.