

L'EXCELLENCE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

RED WINE 2021

THE EXCELLENCE RANGE EMBODIES THE ESTATE'S DNA. THIS GASTRONOMIC WINE HUMBLY COMBINES THE EXPRESSION OF ITS TERROIR WITH ITS ELEGANCE.

TERROIR

Clay-limestone rich in schist and quartz.

MATURATION

90% barrels

ALCOHOL

14%

GRAPES

Syrah 80%
Grenache 20%

VINIFICATION

Truncated vat with daily pumping over and treading.

SERVICE

15°

CAPACITY

75 CL
150 CL

WINE TASTING

A deep purple colour with crimson-red robe is rich and concentrated with notes of black berries, spices and Zan.

On the palate, we find black fruits and peppered notes.

A very nice finish with silky tannins.

WINE & FOOD PAIRING

PERFECT MOMENT

After collecting wild mushrooms in front of a chimney fire.

MEAT

Grilled and matured piece of meat.
Jugged hare à la royale.

FISH

Provençal octopus stew. Salted cod with raito sauce.

VEGETABLE

Auvergnate hotpot.

CHEESE

Brie with truffle.



CHÂTEAU
SAINT-MAUR
— CRU CLASSE —