

EXCELLENCE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

ROSÉ 2020

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

Stainless steel vat.

ALCOHOL

13,5%

GRAPES

Grenache 40%
Syrah 30%
Cinsault 20%
Mourvèdre 5%
Tibouren 2%
Rolle 2%
Carignan 1%

VINIFICATION

Maceration at low temperature.

SERVICE

6-7°

CAPACITY

75 CL
150 CL
300 CL
600 CL

WINE TASTING

Lovely shiny pale robe with salmon tints. Powerful and complex nose releasing exotic aromas of mango, wild vineyard peaches, citrus fruits. Generous and elegant on the palate, it is dominated by peach aromas supported by a beautiful freshness and a saline hint in the after taste.

WINE & FOOD PAIRING

PERFECT MOMENT

In front of a breathtaking view.

MEAT

Veal sweet breads
undercut of beef wild
mushrooms sauce.

FISH

Grilled red mullets,
tuna steak with
herbs.

VEGETABLE

Stuffed courgette flowers with
Broccio.

CHEESE & DESSERT

Mozzarella di Buffala.
Lychee sorbet.



CHÂTEAU
SAINT-MAUR
— CRU CLASSE —