

# EXCELLENCE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

## WHITE 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

25% barrels.

### ALCOHOL

14%

### GRAPES

Rolle 100%

### VINIFICATION

Maceration at low temperature.

### SERVICE

6-8°

### CAPACITY

75 CL

## WINE TASTING

Golden pale crystalline colour with shiny green tints. Clear and bright colour. This wine offers an intense nose with a beautiful complexity and richness through notes of stone fruits, white peach and apricot enhanced by slightly toasted aromas. After a smooth attack, this wine reveals a beautiful freshness bringing a good balance.

## WINE & FOOD PAIRING

### PERFECT MOMENT

With friends over regional dish such as a bouillabaisse.

### MEAT

Veal cutlet, chanterelles and cream sauce. Lamb with sauge and grilled vegetables.

### FISH

Salmon tartare with heritage tomatoes, snacked scallops, roasted squids with chorizo and grilled peppers juice.

### VEGETABLE

Cream of lentils and mushrooms.

### CHEESE

Banon AOP, sheep cheese, corsican cheese.



CHÂTEAU  
SAINT-MAUR  
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