



CHÂTEAU  
**SAINT+MAUR**  
 — CRU CLASSÉ —

# L'EXCELLENCE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

*La gamme Excellence représente l'ADN du domaine. Elle combine humblement expression du terroir et élégance pour offrir des vins gastronomiques.*

<b>TERROIR</b> Schist and quartz-rich limestone clay.	<b>DENSITY OF PLANTATION</b> 4000 to 4500 plants/hectare.	
	<b>AGEING</b> 100% in barrel.	<b>VINIFICATION</b> Truncated cone-shaped vat, pumping over and punching of the cap.
<b>GRAPE VARIETIES</b> 72 % Syrah 26 % Grenache 2 % Cinsault	<b>SERVING TEMPERATURE</b> 15°	<b>ALCOOL</b> 14 %
	<b>BOTTLE SIZE</b>  75 CL 150 CL	
<b>PRUNING METHOD</b> Double Royat Cordon pruning.		








## RED 2023

### TASTING NOTES

A deep, intense purple with ruby reflections. The powerful nose reveals notes of chocolate and cherries in brandy, with the garrigue also making an appearance in nuances of forest floor and laurel leaf. In the mouth it is powerful and structured, expressing an array of flavors from zan, cacao and ripe red fruit to spicy notes and a menthol finish of superb length. The tannins, although young, are of great quality. This wine will reach its peak in around three years and may be enjoyed up to five years after the vintage.

### WINE & FOOD PAIRINGS

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**THE PERFECT MOMENT**  
 In front of the fire after picking mushrooms.
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**MEAT**  
 Matured Wagyu beef.  
 Pheasant pie with foie gras.  
 Jugged hare.
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**FISH**  
 Provençal octopus stew.  
 Cod in raito sauce.
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**VEGETABLE**  
 Hearty vegetable hotpot.
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**CHEESE**  
 Truffled Brie.