

CHÂTEAU  
**SAINT-MAUR**  
 — CRU CLASSE —

# L'EXCELLENCE

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

*The Excellence range embodies the estate's DNA. It combines the expression of the terroir and elegance, in all humility, to offer wines of gastronomy.*

## TERROIR

Schist and quartz-rich limestone clay.

## GRAPE VARIETIES

40 % Grenache  
 25 % Syrah  
 20 % Cinsault  
 4 % Cabernet sauvignon  
 3 % Mourvèdre  
 2 % Tibouren

## PRUNING METHOD

Double Royat  
 Cordon pruning.



## DENSITY OF PLANTATION

4000 to 4500 plants/hectare.

## AGEING

Stainless steel vats.

## VINIFICATION

Low temperature with cold maceration.

## SERVING TEMPERATURE

6-7°

## ALCOOL

13 %

## BOTTLE SIZE



75 CL 150 CL 300 CL 600 CL



## ROSÉ 2023



## TASTING NOTES

A luminous wine with gleaming salmon pink reflections. Elegant aromas of peach, pomelo, and exotic fruit mingle on the nose with crisp notes of redcurrant and raspberry. Its freshness is accompanied by a subtle bitterness, offering remarkable volume in the mouth. Complex and ethereal, with exquisite minerality and salinity that are prolonged on the long, aromatic finish. A complex and immensely elegant wine.

## WINE & FOOD PAIRINGS



### THE PERFECT MOMENT

Whilst contemplating a breathtaking view.



### MEAT

Veal steak and sweetbreads with mushroom sauce.



### FISH

Grilled red mullet, chimichurri sauce. Tuna steak with herbs.



### VEGETABLE

Courgette flowers stuffed with Brocciu cheese.



### CHEESE & DESSERT

Buffalo Mozzarella. Lychee sorbet.