

SAINT-M

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

RED 2019

THE SAINT M RANGE OFFERS "WINES OF PLEASURE" FOR APERITIF OR DURING AN ENJOYABLE MEAL TOGETHER.

TERROIR

Clay-limestone rich in schist and quartz.

MATURATION

20% barrels.

ALCOOL

13,5%

GRAPES

Syrah 35%
Mourvèdre 25%
Cabernet Sauvignon 20%
Cinsault 15%
Grenache 5%

VINIFICATION

Truncated vat with daily pumpig over and treading.

SERVICE

12-14°

CAPACITY

50 CL
75 CL
150 CL

WINE TASTING

A ruby robe with raspberry tints. Crisp and delicious wine with notes recalling garrigues, red fruits. Slightly spicy and peppered. Fruity and soft on the palate, with hints of blackcurrants and floral notes of violets, this cuvée has smooth tannins. A lovely peppery finish..

WINE & FOOD PAIRING

PERFECT MOMENT

During a harvest at night.

MEAT

Roasted chicken, unpeeled garlic cloves, grilled lamb cops with rosemary.

FISH

Squid with amoricain sauce.

VEGETABLE

Parmesan cheese aubergines, roasted pepper salad.

CHEESE & DESSERT

Saint-Marcellin and Saint nectaire cheese, wine cooked pear with cinnamon.



CHATEAU
SAINT-MAUR
— CRU CLASSE —