

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

# SAINT-M

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

*The Saint-M range are wines of intense pleasure, ideal for aperitif or informal cuisine designed for sharing.*

### TERROIR

Schist and quartz-rich limestone clay.

### GRAPE VARIETIES

40 % Cinsault  
 20 % Grenache  
 15 % Syrah  
 10 % Cabernet sauvignon  
 7 % Tibouren  
 6 % Mourvèdre  
 2 % Rolle

### 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°

### ALCOOL

13 %

### BOTTLE SIZE



## ROSÉ 2023



### TASTING NOTES

An attractive, gleaming salmon pink. This wine charms immediately with its expressively fruity nose, bursting with peachy aromas. In the mouth it offers delicious notes of stone fruit, small red berries, and a subtle touch of grapefruit. An elegant, refreshing wine.

### WINE & FOOD PAIRINGS



#### THE PERFECT MOMENT

Overlooking the beach.



#### MEAT

Rolled veal with herbs and parmesan.  
 Lemongrass chicken.



#### FISH

White fish ceviche.  
 Grilled gambas with garlic and lemon.



#### VEGETABLE

Provençal ratatouille. Grilled vegetable tart.  
 Mediterranean olive and feta salad.



#### CHEESE & DESSERT

Buffalo mozzarella with cherry tomatoes.  
 Strawberry tart. Vanilla panna cotta with red fruit.