



CHÂTEAU
SAINT-MAUR
 — CRU CLASSÉ —

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.	DENSITY OF PLANTATION 4000 to 4500 plants/hectare.	
	AGEING Stainless steel vats.	VINIFICATION Low temperature with cold maceration.
GRAPE VARIETIES 30% Grenache 25% Cinsault 20% Syrah 10% Mourvèdre 10% Cabernet Sauvignon 5% Tibouren	SERVING TEMPERATURE 6°	ALCOOL 12,5 %
	BOTTLE SIZE  50 CL 75 CL 150 CL 300 CL	
PRUNING METHOD Double Royat Cordon pruning.		




ROSÉ 2025



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

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THE PERFECT MOMENT
 Overlooking the beach.
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MEAT
 Rolled veal with herbs and parmesan.
 Lemongrass chicken.
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FISH
 White fish ceviche.
 Grilled gambas with garlic and lemon.
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VEGETABLE
 Provençal ratatouille. Grilled vegetable tart.
 Mediterranean olive and feta salad.
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CHEESE & DESSERT
 Buffalo mozzarella with cherry tomatoes.
 Strawberry tart. Vanilla panna cotta with red fruit.