

# SAINT-M

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

**ROSÉ 2020**

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

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## TERROIR

Clay-limestone rich in schist and quartz.

## MATURATION

Stainless steel vat.

## ALCOHOL

13%

## GRAPES

Grenache 35%  
Cinsault 30%  
Syrah 15%  
Mourvèdre 8%  
Cabernet Sauvignon 7%  
Rolle 4%  
Carignan 1%

## VINIFICATION

Maceration at low temperature.

## SERVICE

6°

## CAPACITY

50 CL  
75 CL  
150 CL  
300 CL

## WINE TASTING

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A pale clear brilliant salmon robe. An appetizing nose with notes of red fruits such as gariguettes strawberries. This cuvée is smooth on the palate dominated by strawberry and grapefruit. Long and refreshing finish.

## WINE & FOOD PAIRING

### PERFECT MOMENT

Feet in the water.

### MEAT

Veal with parmesan cheese and herbs, lemongrass chicken.

### FISH

Tartar of salmon, spaghetti alle vongole.

### VEGETABLE

Stuffed vegetables, stir fried thai vegetables.

### CHEESE & DESSERT

Fresh goat cheese and gooseberry jelly, strawberry pie.



CHATEAU  
SAINT-MAUR  
— CRU CLASSÉ —