

# SAINT-M

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

**WHITE 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

Rolle 100%

## VINIFICATION

Maceration at low temperature.

## SERVICE

6°

## CAPACITY

50 CL

75 CL

150 CL

## WINE TASTING

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Very pale golden colour with shiny tints. Expressive and aromatic nose with notes of citrus and exotic fruits which make it fresh and delicious. Refreshing and pleasure wine.

## WINE & FOOD PAIRING

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### PERFECT MOMENT

A tapas evening between friends on a terrace.

### MEAT

Chicken skewers marinated in lime juice with olive oil.

### FISH

Grilled sea bass with fennel ceviche of sea bream, citrus and passion fruits.

### VEGETABLE

Grilled vegetables tian, courgette pie with goat cheese

### CHEESE & DESSERT

Fresh goat cheese, olive oil and thyme's flowers.



CHATEAU  
SAINT-MAUR  
— CRU CLASSE —