

SAINT-M

CÔTES DE PROVENCE - AOP | CRU CLASSÉ

WHITE WINE 2022

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

Stainless steel vat.

ALCOHOL

13%

GRAPES

Rolle 95%
Clairette 5%

VINIFICATION

Maceration at low temperature.

SERVICE

6°

CAPACITY

50 CL
75 CL
150 CL

WINE TASTING

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

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 —