





# SAINT-MAUR

## MAUR & MORE

CÔTES DE PROVENCE - AOP

*Maur & More is an expressively fruity rosé.  
Elegant and crystalline, it is perfect for all occasions.*

<b>TERROIR</b> Sandy schist.	<b>DENSITY OF PLANTATION</b> 4000 to 4500 plants/hectare.		
<b>GRAPE VARIETIES</b> 55 % Grenache 31 % Cinsault 7 % Rolle 3,5 % Syrah 2 % Carignan 1,5 % Mourvèdre	<b>AGEING</b> Stainless steel vats.	<b>VINIFICATION</b> Low temperature with cold maceration.	
	<b>SERVING TEMPERATURE</b> 6°	<b>ALCOOL</b> 13,5 %	
<b>PRUNING METHOD</b> Double Royat Cordon pruning.	<b>BOTTLE SIZE</b>		
	 75 CL	 150 CL	



## ROSÉ 2023

### TASTING NOTES

A brilliant, clear peach color with golden reflections. The nose is expressive and fruity, offering aromas of white peach and red berry fruit such as redcurrant. A superbly refreshing, mouth-watering wine.

### WINE & FOOD PAIRINGS

-  **THE PERFECT MOMENT**  
By the pool, with or without ice.
-  **MEAT**  
Beef skewers. Marinated pork chops
-  **FISH**  
Steamed salmon.
-  **VEGETABLE**  
Vegetable tart.
-  **DESSERT**  
Strawberry soup.