





SAINT+MAUR

MAUR & MORE

CÔTES DE PROVENCE - AOP

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

TERROIR Sandy schist.	DENSITY OF PLANTATION 4000 to 4500 plants/hectare.		
GRAPE VARIETIES 45 % Grenache 51 % Cinsault 8 % Rolle 8 % Syrah 4 % Carignan	AGEING Stainless steel vats.	VINIFICATION Low temperature with cold maceration.	
	SERVING TEMPERATURE 6°	ALCOOL 13 %	
PRUNING METHOD Double Royat Cordon pruning.	BOTTLE SIZE		
	 75 CL	 150 CL	



ROSÉ 2024

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.