

SAINT+MAUR

CUVÉE AZUR

VIN DE PAYS DE MÉDITERRANÉE - IGP

Made from grapes grown in our sun-drenched parcels, by the tranquil waters of the Gisle, a small river at the foot of Grimaud, the Cuvée Azur is the embodiment of the Provençal lifestyle. Made with the same precision and devotion as our Cru Classé wines, it reveals all the freshness and elegance of the IGP Méditerranée. A delicate, sun-kissed wine, perfect for chilling out and sharing great moments with friends or family.

TERROIR

Sandy and limestone soils.

DENSITY OF PLANTATION

4000 to 4500 plants/hectare.

GRAPE VARIETIES

35 % Grenache
15 % Syrah
25 % Cinsault
10 % Rolle
15 % Others

AGEING

Stainless steel vats.

VINIFICATION

Low temperature with cold maceration.

SERVING TEMPERATURE

12 - 14 °

ALCOOL

12,5 %

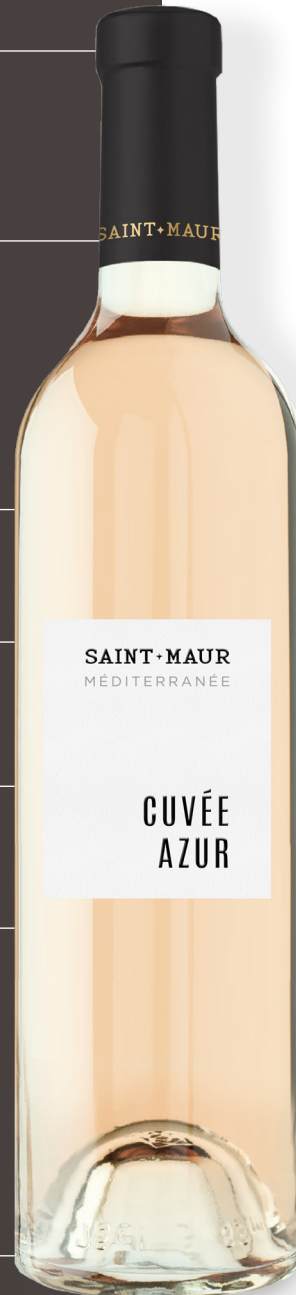
PRUNING METHOD

Double Royat
Cordon pruning.

BOTTLE SIZE



75 CL 150 CL



ROSÉ 2024

TASTING NOTES

A gleaming lychee color with golden reflections. The expressive, fruity nose is brimming with small red berry fruit. In the mouth it is refreshingly fruity with tangy notes of fruit drops. A light, bright rosé.

WINE & FOOD PAIRINGS



THE PERFECT MOMENT

A barbecue with friends.



MEAT

Fine slices of deli meats for aperitif.



FISH

Pan fried prawns with pineapple. Octopus salad.



VEGETABLE

Antipasti of marinated artichokes with parmesan shavings. Tomatoes and burrata.



DESSERT

Melon granita with mint leaves.