



## CÔTES DE PROVENCE ROSÉ 'SAINT-MAUR'

Provence, France

Château Saint-Maur

<https://www.chateausaintmaur.com/>

### Method & Production

After harvest the grapes are put through a short period of cold maceration, primarily to extract aromas from the skins along with gentle color. They are then pressed and transported to stainless steel vats where the must is left to settle. Fermentation occurs in stainless steel tank at a controlled temperature, with aging also all in stainless steel on the fine lees.

### Tasting Notes

Pretty pale pink color. An elegant and aromatic nose of firm red berries and citrus. Notes of white stone fruit play with soft strawberries and lemon balm with a subtle herbal hint.

### Food Matching

Summer in a glass! Great as an aperitif, but also works brilliantly with shellfish and white fish dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Rosé Wine</b>									
ST0119	Côtes de Provence Rosé 'Saint-Maur'	Grenache: 55% Cinsault: 35% Mourvedre: 10%	2019	13.5%	Cork	6X0.75lt	No	No	No