



## CÔTES DE PROVENCE ROSÉ CRU CLASSÉ 'SAINT-M'

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 colour. 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

A beautiful, pale, salmon color. The nose is very appealing and concentrated with notes of small red fruits and orange blossom. The palate is fruit driven with strawberry and grapefruit dominating and more floral notes in the background. Refreshing and smooth, with great length.

### Food Matching

Spaghetti with clams

| Code             | Label name                                  | Grape variety   | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------------|---|---|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Rosé Wine</b> |   |   |         |         |              |           |         |            |       |         |
| ST0222           | Côtes de Provence Rosé Cru Classé 'Saint-M' | Grenache: 35%<br>Cinsault: 25%<br>Syrah: 25%<br>Cabernet Sauvignon: 10%<br>Mourvedre: 4%<br>Rolle: 1% | 2022    | 13.0%   | Cork         | 6X0.75lt  | No      | No         | No    | No      |