



CÔTES DE PROVENCE ROSÉ CRU CLASSÉ 'L'EXCELLENCE'

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

Lovely pale, salmon pink color. Powerful and complex nose with exotic fruit aromas of mango, peach, red fruits, orange peel and citrus. Generous and elegant on the palate, with an abundance of tight yet expressive power and purity. It is dominated by peach aromas which are supported by a beautiful freshness and a saline hint on the finish.

Food Matching

Grilled fish such as Tuna or Red Mullet

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Rosé Wine									
ST0319	Côtes de Provence Rosé Cru Classé 'L'Excellence'	Grenache: 35% Cinsault: 30% Syrah: 30% Mourvedre: 2% Cabernet Sauvignon: 1% Rolle: 1% Tibouren: 1%	2019	13.5%	Cork	6X0.75lt	No	No	No