

CHATEAU SAINT-MAUR CUVEE EXCELLENCE 2018

Situated in Cogolin, in the very heart of an ever so beautiful natural setting, the Château Saint-Maur, Cru Classé, is steeped in the history of Provence and its wines. Just 10 km from Saint-Tropez, to the west of the plain that links the foothills of the impressive Maures mountain mass to the sea, the estate boasts a splendid building erected at the end of the 19th century that evokes Moorish Spain, on elements dating from the 18th century. In the distance, at the top of its hill, arise the ruins of Grimaud Castle. Nestled at its feet are its packed houses, and then the vines that cover the hillsides between scrubland and cork oaks.

The Excellence range symbolises the DNA of Château Saint Maur. The soil composition, combined with an exceptional exposure, confers elegance and finesse to Château Saint-Maur's gastronomic wines.

TERROIR

Clay-limestone

AGING

Stainless steel vat

ALCOHOL

13 %

GRAPE VARIETY

60 % Grenache
25 % Syrah
20 % Cinsault
10 % Tibouren
5 % Roll

WINEMAKING

Maceration at low temperature

SERVICE TEMPERATURE

6 - 7 °C

HOLDING AND PRESERVATION

1- 3 years

TASTING NOTES

Lovely shiny pale robe with salmon tints. Powerful and complex nose releasing exotic aromas of mango, wild vineyard peaches, citrus fruits. Generous and elegant on the palate, it is dominated by peach aromas supported by a beautiful freshness and a saline hint in the after taste.

Courgette flowers stuffed with broccio.



FOOD PAIRING

Grilled red mullets, tuna steak with herbs. Veal sweet breads undercut of beef wild mushrooms sauce.