



CHATEAU SAINT-MAUR Cru classe – IGP Pays d'Oc 2016

Already the owner of the Quinta do Pessegueiro in the Douro for more than 25 years, Roger Zannier took up the challenge of turning the Château Saint-Maur into one of the finest references in Provence, entrusting the fate of this Provencal gem to his son-in-law, Marc Monrose. Situated in Cogolin, 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. 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 Château Saint-Maur is located in the extension of the Gulf of Saint-Tropez, in the westernmost part of the vast plain that extends between the foothills of the Maures and the sea. Our wines are developed with finesse, subtlety, and elegance; they are synonymous with the art of living and sharing.

WINEMAKING	11
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13%	SAINT-HAUR Trace in Jacour
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TASTING NOTES

A beautiful shiny coat, slightly salmon pink. An evocative nose and without restraint, it reveals aromas of citrus (lemon, clementine) and flower (wild tulip, poppy). A wine with a lovely freshness, a wide, rich, and round mouth at the same time, and a tangy finish.

FOOD PAIRING

Perfectly	suited	to
crustaceans,	pork	and
poultry.		