



## CUVEE EXCELLENCE - COTE DE PROVENCE 2017 CHATEAU SAINT-MAUR CRU CLASSE

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. Their wines are developed with finesse, subtlety, and elegance; they are synonymous with the art of living and sharing.

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### TERROIR

The soil is mainly clay-limestone and mica-schist origin, southeast exposure.

### WINEMAKING

Harvest of the grapes at phenolic maturity. Crushing and total destemming. Alcoholic fermentation in thermoregulated stainless steel tanks at 16°C for perfect preservation of the aromas.

### GRAPE VARIETY

40% grenache  
20% cinsault  
40% syrah

### ALCOHOL

13%

### SERVICE TEMPERATURE

8 – 10 °C

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### TASTING NOTES

A very clear and pale colour, brilliant and clear, with shades of slightly bluish rose. A powerful bouquet, well-bred and flavourful with the aromas of exotic fruits associated with white-fleshed fruits and some mineral notes. On the palate, the flavours are expressed with delicacy and finesse.

### FOOD PAIRING

To the aperitif, of course, perfect on: grilled fish and crustaceans, roasted peppers with olive oil, sheep's cheese, bouillabaisse, garlic mayonnaise, cold chicken...

