

# L'EXCELLENCE

CÔTES DE PROVENCE - AOP | CRU  
CLASSÉ

## ROSÉ WINE 2021

THE EXCELLENCE RANGE EMBODIES THE ESTATE'S DNA. THIS GASTRONOMIC WINE HUMBLY COMBINES THE EXPRESSION OF ITS TERROIR WITH ITS ELEGANCE.

### TERROIR

Clay-limestone rich in schist and quartz.

### MATURATION

Stainless steel vat.

### ALCOHOL

13%

### GRAPES

Grenache 40%  
Syrah 25%  
Cinsault 20%  
Rolle 8%  
Mourvèdre 4%  
Cabernet Sauvignon 3%

### VINIFICATION

Maceration at low temperature.

### SERVICE

6-7°

### CAPACITY

75 CL  
150 CL  
300 CL  
600 CL

## WINE TASTING

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.

## WINE & FOOD PAIRING

### PERFECT MOMENT

In front of a breathtaking view.

### MEAT

Veal sweet breads  
undercut of beef wild  
mushrooms sauce.

### FISH

Grilled red mullets,  
tuna steak with  
herbs.

### VEGETABLE

Stuffed courgette flowers with  
Broccio.

### CHEESE & DESSERT

Mozzarella di Buffala.  
Lychee sorbet.



CHÂTEAU  
SAINT-MAUR  
— CRU CLASSE —