

CHÂTEAU SAINT MAUR CRU CLASSE COTES DE PROVENCE 2016

HISTORY

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.

SURFACE & SOIL

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

GRAPE VARIETALS

GRENACHE, SYRAH, CINSAULT,
TIBOUREN, ROLLE, UGNI B, MOURVEDRE, CLAIRETTE,
CABERNET, CARIGAN.

VINIFICATION

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.

TASTING NOTES

Chateau Saint Maur Cru Classe constitutes the core of the estate's production. It cultivates a flexible and expressive style. The wine is distinguished by its tension coated with an elegant full body, the reds by their great finesse and smooth tannins.

Its strength stems also from its mixed schistose mica and calcareous soil which gives a fine mineral touch. A fine, sparkling color, of a slightly salmoned rosé. An evocative nose, without restraint, with citrus (lemon, clementine) and floral aromas (wild tulip, poppy). A wine with a fine freshness, full-bodied, rich and round at the same time, with an acidulous and amylic finish.

