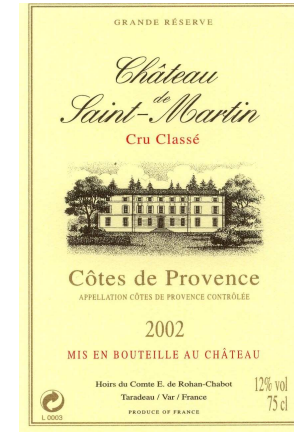
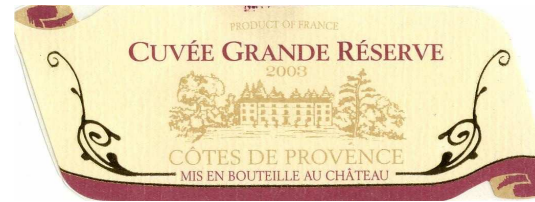


# CHATEAU SAINT MARTIN – CRUCLASSE- GRANDE RESERVE



## ROSE 2006

## BLANC 2005

## ROUGE 2004

### GRAPE VARIETIES :

Grenache  
Tibouren  
Carignan  
Syrah  
Cinsault

Clairette  
Rolle  
Ugni-blanc

Cabernet Sauvignon  
Grenache  
Syrah  
Mourvèdre

### SOIL :

clayey and gritty

clayey and gritty

clayey and gritty

### YIELD :

40 hl by hectare

40 hl by hectare

40 hl by hectare

### VINIFICATION :

Skin contact during 6 hours  
Fermentation between 15 and 17 ° C  
Aging in the underground cellar carved in the rock

Direct pressing  
Fermentation between 15° and 17° C  
Aging in the underground cellar carved in the rock

Fermentation during 25 to 30 days  
Aging in the underground cellar carved in the rock

### TASTING NOTES :

Flavours explosion, rose & strawberry  
Long and fresh in the mouth

William pear and pineapple flavour  
Very smooth and delicate in the mouth  
The Clairette variety, discrete till now, leaves in the palate an honey and apricot flavour.

Aromatic and racy.  
Complex and expressive mouth  
Also a wonderful ageing wine because of its powers and tannins

### ADVISED WITH:

White meat, veal with dragon, lamb,  
stewed vegetables, salmon  
Serve between 10 and 12° C

Aperitive wine  
Grilled or stewed fish with dressing  
Goat cheese  
Desserts.  
Serve between 8 and 12° C

Game  
Meat with dressing  
Red meat  
Duck