

**FICHE TECHNIQUE
CHATEAU DE SAINT MARTIN
-CRU CLASSE-**

VIN CUIT DE PROVENCE



One upon a time at Saint Martin... the rebirth of an old tradition of Provence !

This original product, heated during ten hours in a copper cauldron , ferment in oak barrels, and is presented in a bordeaux shaped bottle of 50cl..

Grape varieties : Mostly Grenache, Cinsault and Carignan

Soil : Clayey and gritty

Yield : 25 hl by hectare

Tasting notes : This young wine exhale a wide diversity of flavours but the slow and regular heating process let appear quince and smoky notes. With the time those flavours will evaluate to more gentle aromas of crystallized fruits

Advised with :
Foie gras
All pastries with chocolate
Blue cheeses
Goat cheeses
Also to serve at the aperitif