

CHÂTEAU SAINT SAUVEUR



Chapelle Saint Sixte

BEAUMES DE VENISE ROUGE

Soil type : sandy, clay-chalk, stoney hearth.

Grapes variety : grenache, syrah.

Wine making process : Traditional red.
Temperatures controlled. Long maceration.

Ageing process : 12 month in vats.

Appearance : frank-red robe, intense, deep - full.

Nose : red berries – spices.

On the palate : red berries, subtly woody, generous
and well-structured.

Serving temperature : 17°

Aging capacity : Can be drunk up to 8 years.

This « Cru des Côtes du Rhône from the Château Saint Sauveur d'Aubignan » is a deep and intense wine best enjoyed with savory dishes, red meat and cheese.

