

CHÂTEAU SAINT SAUVEUR



Cuvée de L'Astéroïde VENTOUX ROUGE

Terroir : sandy, clay-chalk, stoney hearth.

Encépagement : grenache, syrah.

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

Ageing process : in vats and in barrels.

Dégustation :

Appearance : frank – clean red, brown gleam when mature.

Nose : red fruits, Morello cherries, black olives, a hint of licorice, menthol.

On the palate : red fruits, light peppery and tobacco notes, generous, well-built wine.

Serving temperature : 14 degrees

Ageing capacity : Can be drunk up to 4 years.

« La cuvée de l'Astéroïde » from the Château Saint Sauveur d'Aubignan is a concentrated wine with fruity and liquorice aromas. Well suited to a very wide variety of foods. It matches particularly well with red meat and cheese.

