

CHÂTEAU SAINT SAUVEUR



Cuvée des Moines

MUSCAT DE BEAUMES DE VENISE

Soils type : clay-limestone.

Grapes variety : muscat small berries.

Wine making process : clay-chalk hearth the grapes are hand harvested and pressed on their arrival at the cave. Temperatures controlled 'Mutage'. Addition of alcohol to stop the alcoholic fermentation. This allows the wine to keep a small quantity of its residual sugar, giving the wine its sweet taste.

Ageing process : in tank.

Appearance : golden robe with amber gleam

Nose : crystallised fruits – candied fruits, orange peel, dried apricot.

On the palate : subtle but crisp with a complex fruity finish as above. Beautiful ample – full and rounded.

Serving temperature : in between 7 and 9 degrees.

Aging capacity : Can be drunk up to 5 years.

« Cuvée des Moines » from the Château Saint Sauveur d'Aubignan is a subtle, bright wine with a bursting fruity accent. It is an excellent aperitif. It also stands up well to spicy food and is delicious with Roquefort and other blue cheese and also with fruit or dessert.

