

# CHÂTEAU SAINT SAUVEUR



## *Cuvée des Voyageurs*

VIN DE PAYS DE VAUCLUSE BLANC

**Soil type :** sandy earth.

**Grape varieties :** grenache blanc, roussanne, Marsanne, viogner, muscat petit grains.

**Wine making process :** the grapes are pressed on their arrival at the cave. Temperatures controlled.

**Ageing process :** in tank.

**Appearance :** an intense yellow with a pale green hue in its early years.

**Nose :** aromas of white flowers and of citrus.

**On the palate :** good acidity and freshness with citrus fruit notes.

**Serving temperature :** 9 to 12 degrees.

**Aging capacity :** Can be drunk up to 2 years

«Cuvée des Voyageurs Blanc » du Château Saint Sauveur d'Aubignan has a rounded and fruity aroma, best enjoyed with fish, shellfish and goat cheese...

