

CHÂTEAU SAINT SAUVEUR



Cuvée des Voyageurs

VIN DE PAYS DE VAUCLUSE ROUGE

Soil type : Sandy earth.

Grape varieties : grenache, cinsault, carignan, merlot, marsellan, syrah.

Wine making process : Traditional red. Temperatures controlled. Maceration takes place between 5 and 8 days.

Ageing process : in tank.

Appearance : frank – clean red, violet gleam.

Nose : red berries, spices.

On the palate : red berries, spices.

Serving temperature : 17°

Ageing capacity : Can be drunk up to 2 years.

«Cuvée des Voyageurs Rouge » from the Château Saint Sauveur d'Aubignan has a Frank-clean, rounded and fruity aroma best enjoyed with a wide variety of foods including cheese, fruits and dessert.

