

CHÂTEAU SAINT SAUVEUR



Élégance

VIN DE PAYS DE VAUCLUSE MUSCAT

Soil type : sandy earth.

Grape varieties : muscat small berries.

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 apricots.

On the palate : fresh with apricot flavours and floral notes.

Serving temperature : 9 to 12 degrees.

Aging capacity : Can be drunk up to 2 years

« Élégance Muscat » from the Château Saint Sauveur d'Aubignan is a dry wine, best enjoyed with fish, poultry cooked with a sauce, vegetables, dessert and fruits.

