

CHÂTEAU SAINT SAUVEUR



Elégance

VIN DE PAYS DE VAUCLUSE SYRAH

Soil type : Sandy earth.

Grape varieties : syrah.

Wine making process : Red classical wine making with temperature control, maceration between 8 and 12 days.

Ageing process : in tank.

Appearance : Intense deep red.

Nose : red berries

On the palate : red berries, elegant, well-structured, rounded - full

Serving temperature : 17 degrees ;

Aging capacity : Can be drunk up to 5 years.

« Elégance syrah » from the Château Saint Sauveur d'Aubignan is an intense and well-structured wine with red berry accents. It suits a wide variety of foods, but is especially delicious with red meat and cheese.

