

CHÂTEAU SAINT SAUVEUR



Grand Cerf

VENTOUX ROUGE

Soil type : Sandy, clay-chalk, stoney hearth.

Grape varieties : grenache, syrah, cinsault.

Wine making process : Traditional red. Temperatures controlled. Long maceration.

Ageing process : in tanks.

Appearance : rank – clean red , brown gleam when mature.

Nose : red berries, liquorice.

On the palate : liquorice, spices, red berries, well-structured.

Serving temperature : 14 degrees

Aging capacity : Can be drunk up to 4 years.

« Le Grand Cerf » from the Château Saint Sauveur d'Aubignan is a concentrated wine with fruity and liquorice aromas. Best enjoyed with a wide variety of foods, and is especially delicious with red meat and cheese.

