

CHÂTEAU SAINT SAUVEUR



L'homme de cœur VENTOUX BLANC

Soils type : Sandy, clay-chalk, stoney hearth

Grape varieties : clairette

Winemaking : Wine is put in oak barrels with 'batonnage' - stirring of the lees in the barrel.
Temperatures controlled

Ageing process : in tank.

Appearance : frank – clean yellow.

Nose : Complex bouquet of white flowers, vanilla and woody accents.

On the palate : elegant, balanced and well rounded.

Serving temperature : 9 to 12 degrees

Aging capacity : 2 years.

« L'homme de Cœur Ventoux Blanc » from the Château Saint Sauveur d'Aubignan is a complex wine with slightly woody flavor that is best enjoyed with fish, blanquette, mushroom, savory quiche, goat cheese....

