

CHÂTEAU SAINT SAUVEUR



L'homme de cœur

VENTOUX ROSÉ

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

Grape varieties : grenache, syrah, cinsault.

Wine making process : The grapes are pressed on their arrival at the cave, temperatures controlled.

Ageing process : in tank.

Appearance : frank – clean pink.

Nose : red berries, strawberry, blackberries...

On the palate : red berries, balanced and well-rounded.

Serving temperature : 9 to 12 degrees

Aging capacity : Can be drunk up to 2 years.

« L'homme de Cœur Ventoux Rosé » from the Château Saint Sauveur d'Aubignan is an elegant, rounded wine with a fruity aroma. It is best enjoyed with salad, savory quiche, white meat, cold cut, cheese and during a barbecue.

