

CHÂTEAU SAINT SAUVEUR



L'homme de cœur

VENTOUX ROUGE

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

Grape varieties : grenache, syrah, cinsault, carignan.

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

Ageing process : in tank.

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

Nose : red berries, roasted touch.

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

Serving temperature : 14 degrees

Aging capacity : Can be drunk up to 4 years.

« L'homme de Cœur Ventoux Rouge » from the Château Saint Sauveur d'Aubignan is a concentrated wine with fruity and liquorice aromas. Well suited to a very wide variety of foods. It matches particularly well with red meat and cheese.

