

CHÂTEAU SAINT SAUVEUR



Le Vieux Chêne CÔTES DU RHÔNE ROUGE

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

Grape varieties: grenache, syrah.

Vinification : Selected terroir. Traditional red.
Temperatures controlled. Long maceration.

Ageing process : in tank.

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

Nose : ripe fruits, liquorice, spices.

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

Serving temperature : 17 degrees

Aging capacity : Can be drunk up to 6 years.

« Le Vieux Chêne » from the Château Saint Sauveur d'Aubignan is a structured wine with spice and liquorice aromas which can be enjoyed with a wide variety of foods, but it is especially delicious with red meat and cheese.

