

LE PETIT MAURICE

IGP Cévennes - White Chardonnay

Petit Maurice is the friendly, accessible face of our wines and, of course, of our winegrowers. Petit Maurice is the wine our families serve at their table every day. Up until now, Petit Maurice was only available to our winegrowers. But as all good things are wonderful to share, Cave Saint Maurice would like to share it with as many people as possible. Enjoy my friends.



Soil: Limestone-Clay

Varieties: Chardonnay

Age of Vines: 20 to 40 years old



Vinification: Destemming, direct pressing, fermentations in thermo-regulated tanks



Ageing: Stainless steel tanks

ABV: 13% vol

Yield: 60 Hl/ha

Visual Aspect:

Yellow color with green tints



Nose:

Aromas of fresh white fruit. Hint of white flowers

Palate:

Pear and honey aromas. Well balanced and fresh in the mouth



Food Pairing:

White meat, sweet-savory dishes



Service Temperature: 10-14°

Conservation: 2 to 3 years

LE PETIT MAURICE

IGP Cévennes - White Viognier

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Soil: Limestone-Clay

Varieties: Viognier

Age of Vines: 20 to 40 years old



Vinification: Destemming, direct pressing, short aromas extractions on cold juice.



Ageing: Stainless steel tanks

ABV: 13% vol

Yield: 60 Hl/ha

Visual Aspect:

Bright yellow color, green tints

Nose:

Floral and fresh aromas. Citrus and yellow peach notes



Palate:

Lively but gourmand. A fruity start with abricot and a full-bodied on the palate with a long finish.



Food Pairing:

Ideal wine for an aperitif and paired with salads



Service Temperature: 8-10°

Conservation: 2 years

LE PETIT MAURICE

IGP Cévennes - White Sauvignon

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Soil: Limestone-Clay

Varieties: White Sauvignon

Age of Vines: 20 to 40 years old



Vinification: Harvesting grapes at night for temperature control.

Long cold extraction of aromas precursors on juice before fermentation.



Ageing: Stainless steel tanks

ABV: 12% vol

Yield: 60 Hl/ha



Visual Aspect:

Green tints.

Nose:

Aromas of verbena with a touch of jasmin.

Palate:

Lively citrus aromas with a withe fruity onctuousity. Well-balanced.



Food Pairing:

Seafood, clams in parsley.



Service Temperature: 10-14°

Conservation: 2 to 3 years

LE PETIT MAURICE

IGP Cévennes - Rosé Grenache

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Soil: Limestone-Clay

Varieties: Grenache

Age of Vines: 20 to 40 years old



Vinification: Controlled pressing, short aromas extractions on cold juice.



Ageing: Stainless steel tanks

ABV: 12% vol

Yield: 60 Hl/ha



Visual Aspect:

Pale pink with a hint of grey.

Nose:

Lively and mineral.

Palate:

Fresh taste and delicate aroma of blackberry



Food Pairing:

Mediterranean salads and aperitif



Service Temperature: 8-10°

Conservation: 2 years

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IGP Cévennes – Red Merlot

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Soil: Limestone-Clay

Varieties: Merlot

Age of Vines: 20 to 40 years old



Vinification: Destemming. Traditional fermentation by pellicular maceration to extract fruity aromas.



Ageing: maturing in concrete tank

ABV: 13% vol

Yield: 60 Hl/ha



Visual Aspect:

Beautiful brilliant soft garnet color

Nose:

Aromas of licorice and black cherries.

Palate:

Ample and delicious in the mouth with plums and mint aromas.



Food Pairing:

Pair with grilled meats, black fruit desserts



Service Temperature: 16-18°

Conservation: 2 to 3 years

LE PETIT MAURICE

IGP Cévennes – Red Pinot noir

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Soil: Limestone-Clay

Varieties: Pinot Noir

Age of Vines: 20 to 40 years old



Vinification: Destemming. Fermentations in thermo-regulated tanks



Ageing: Stainless steel tanks

ABV: 13,5% vol

Yield: 60 Hl/ha

Visual Aspect:

Color with garnet reflections, beautiful shine.



Nose:

Fresh aromas of red fruits: cherry and redcurrant.

Palate:

Roundness, freshness and a silky, fruity finish.



Food Pairing:

Apéritif sushis, BBQ.



Service Temperature: 14-16°

Conservation: 2 to 3 years