



CHÂTEAU
SAINTE-MARIE



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· CLAIRET ·

AOC Bordeaux Clairet



Plots: Selection of our best terroirs

Soil: Clay and limestone

Planting Density: 5000 to 6000 feet/Ha

Yield: 8 to 10 bunches/ft

Consulting Oenologist: Hubert De Boüard

Winemaking: Skin contact process at low temperature (10° to 15°). Pneumatic pressing and fermentation in stainless steel vats at low temperature, between 15 and 18° C.

Ageing: Stainless steel tank with steering of the lees each week.

Blend: 50% Merlot; 40% Cabernet Sauvignon; 10% Cabernet Franc

Tasting Notes: This wine is crispy, rich and fresh. A good mood color. We appreciate the roundness of the merlot and the finesse of the cabernet. It is a real pleasure wine.

Ageing potential: 2 to 4 years

Opille et Stéphane Dupuch