



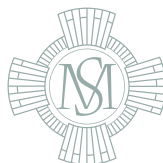
CHÂTEAU  
SAINTE-MARIE



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TECHNICAL SHEET

*Château Sainte-Marie - AOC Bordeaux Clairet*



## **Château Sainte-Marie AOC Bordeaux Clairet**

**Vineyard** - *Selection of our best terroirs*

**Production** - *43 200 bottles*

**Soil** - *Clay and Chalk*

**Planting density** - *5 000 to 6 000 vines/Ha*

**Yields** - *8 to 10 grapes/vine*

**Average age of the vines** - *10 years*

**Winemaking** - *Skin contact process at low temperature (10° to 15°).  
Pneumatic press and fermentation in stainless steel tanks  
at low temperature between 15° and 18°.*

**Ageing** - *Stainless steel tanks with steering of the lees each week*

**Blend** - *50 % Merlot, 40 % Cabernet Sauvignon, 10 % Cabernet Franc*

**Tasting** - *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 potencial** - *2 to 4 years*