

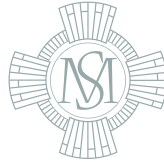


CHÂTEAU
SAINTE-MARIE



TECHNICAL SHEET

Château Sainte-Marie - AOC Bordeaux Clairet



Château Sainte-Marie AOC Bordeaux Clairét

Vineyard - *Selection of 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*