



CHATEAU SAINTE-MARIE

ROSÉ

AOC Bordeaux Rosé



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: Pneumatic pressing and fermentation in stainless steel vats at low temperature, between 15 and 18° C.

Ageing: Stainless steel tank

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

Tasting Notes: A wine of pleasure: crisp, rich and fresh, with a beautiful pale salmon pink colour. We enjoy the freshness of the fruit with friends as an aperitif. Enjoy it on all your mixed salads, grilled chicken fillets with saffron, with grilled meats.

Ageing potential: 2 to 4 years

Opille et Stéphane Dupuch