

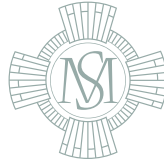


CHÂTEAU
SAINTE-MARIE



TECHNICAL SHEET

Château Sainte-Marie - AOC Bordeaux Rosé



Château Sainte-Marie AOC Bordeaux Rosé

Vineyard - *Selection of our best terroirs*

Production - *26 000 bottles*

Soil - *Clay and Chalk*

Planting density - *5000 to 6000 vines/Ha*

Yield - *8 to 10 grapes/vine*

Average age of the vines - *10 years*

Winemaking - *Fermentation in stainless steel tanks at low temperature
between 15° to 18°.*

Ageing - *6 months in stainless steel tanks with steering of the lees each week*

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

Tasting - *Crispy, rich and fresh, salmon pink color.*

*We appreciate the freshness of fruit with good friends as an aperitif.
A wine for pleasure. Enjoy with sales, safran fried chicken
and barbecue.*

Ageing potencial - *2 to 4 years*