



CHÂTEAU
SAINTE-MARIE



TECHNICAL SHEET

Les Hauts de Sainte-Marie - AOC Bordeaux



Les Hauts de Sainte-Marie AOC Bordeaux

Vineyard - *Selection of our best terroirs*

Production - *134 000 bottles*

Soil - *Clay and Chalk*

Winemaking - *Maceration and fermentation during 3 to 5 weeks
in stainless steel tanks for a soft extraction of the tannins.*

Ageing - *In stainless steel tanks.*

Blend - *67% Merlot, 28% Cabernet Sauvignon, 5% Cabernet Franc*

Tasting - *Nice black cherry bright color.
Entre-deux-Mers terroirs give to this wine its character,
tannins and aromas of red fruits, pleasantly ripe.*

Ageing Potencial - *2 to 5 years*