



CHÂTEAU
SAINTE-MARIE



Les Hauts de SAINTE-MARIE

AOC Bordeaux

75 cl

Plots : Selection of our best terroirs

Soil: Limestone clay

Planting Density: 5000 to 6000 feet/Ha

Yield: 8 to 10 bunches/ft

Consulting Oenologist: Hubert De Boüard

Winemaking: Maceration and fermentation for 3 to 5 weeks in stainless steel vats for a flexible extraction of tannins.

Ageing: 12 months in French oak barrels

Blend: 67% Merlot, 28% Cabernet Sauvignon, 5% Cabernet Franc

Tasting Notes: Beautiful brilliant black cherry colour. The soils of the Entre-Deux-Mers give this wine its character, its tannins and its aromas of pleasantly ripe red fruits.

Ageing potential: 2 to 5 years

Opille et Stéphane Dupuch