



CHÂTEAU
SAINTE-MARIE



Les Hauts de SAINTE-MARIE

AOC Entre-Deux-Mers



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: Skin maceration at low temperature (10° to 15°). Pneumatic pressing and fermentation in stainless steel vats at low temperature between 15 and 18° C.

Ageing: In stainless steel vats

Blend: 70% Sauvignon blanc, 20% Sémillon, 10% Muscadelle

Tasting Notes: Bright pale yellow colour. Lively and very fragrant nose. This wine is full of fruit and character. It reveals all its freshness on the palate.

Ageing potential: 2 to 4 years

Opille et Stéphane Dupuch