

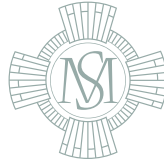


CHÂTEAU
SAINTE-MARIE



TECHNICAL SHEET

Les Hauts de Sainte-Marie - AOC Entre-deux-Mers



Les Hauts de Sainte-Marie AOC Entre-deux-Mers

Vineyard - *Selection of our best terroirs*

Production - *100 000 bottles*

Soil - *Clay and Chalk*

Winemaking - *Skin contact, maceration at low temperature (10° to 15°).
Pneumatic press. Fermentation in stainless steel tanks
at low temperature between 15° to 18°.*

Ageing - *In stainless steel tanks*

Blend - *50 % Sauvignon blanc, 40 % Sémillon, 10 % Muscadelle*

Tasting - *Light bright yellow color. Straightforward and fragrant nose.
This wine is full of fruit and character. It reveals on its freshness
in mouth.*

Ageing Potencial - *2 to 4 years*