



CHÂTEAU
SAINTE-MARIE



CHÂTEAU SAINTE-MARIE MADLYS

AOC Entre-Deux-Mers



Plots: Le Rocher – Le Jardin – La Plante

Soil: Clay-limestone gravel

Planting Density: 5000 to 6000 feet/Ha

Yield: 4 to 6 bunches/ft

Consulting Oenologist: Hubert De Boüard

Winemaking: Skin maceration at low temperature (10 to 15° C). Pneumatic pressing and fermentation in barrels.

Ageing: In French oak barrels for 6 months, weekly stirring of the lees

Blend: 65% Sauvignon blanc, 20% Sémillon, 15% Sauvignon gris

Tasting Notes: Clear colour, intense nose revealing a beautiful potentiality. A subtle touch of peach and mango, this wine attracts attention for the quality of its bouquet, which reveals aromas of white flowers and citrus fruits. It reveals in the mouth freshness and complexity, subtly woody, tastefully elegant, and easy to drink.

Ageing potential: 3 to 6 years

bettane +
desseauve

15,5/20

Opille et Stéphane Dupuch