

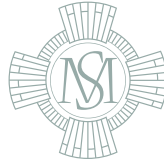


CHÂTEAU
SAINTE-MARIE



TECHNICAL SHEET

Château Sainte-Marie - Madlys - AOC Entre-deux-Mers



Château Sainte-Marie - Madlys AOC Entre-deux-Mers

Vineyard - *Le Rocher, le Jardin, la Plante*

Production - *35 000 bottles*

Soil - *Clay and Chalk*

Planting density - *5 000 to 6 000 vines/Ha*

Yield - *4 to 6 grapes/vine*

Average age of the vines - *30 years*

Winemaking - *Skin contact process at low temperature (10° to 15°).
Pneumatic press and fermentation in oak barrels.*

Ageing - *In French oak barrels during 6 months with a steering of the lees each week*

Blend - *65% Sauvignon blanc, 20% Sémillon, 15% Sauvignon gris*

Tasting - *Clear Bright. Deep revealing nose. Subtle touch of peach and mango.
This wine catches the taste thanks to the high quality of its bouquet,
nice flavors of deep white flowers and citrus fruits. It reveals in mouth
fresh intensity and high complexity. It is a nice, classy, velvety wine,
elegantly barrel-aged.*

Ageing potential - *3 to 6 years*