



CHÂTEAU
SAINTE-MARIE



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· VIEILLES VIGNES ·
AOC Entre-Deux-Mers



Plots: Selection of old vines with low yields

Soil: Limestone clay

Planting Density: 5000 to 6000 feet/Ha

Yield: 6 to 8 bunches/ft

Consulting Oenologist: Hubert De Boüard

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

Ageing: Stainless steel tank with weekly stirring of the lees.

Blend: 70% Sauvignon blanc, 25% Sémillon, 5% Muscadelle

Tasting Notes: This wine catches the attention with its high quality bouquet, which reveals pretty aromas of white flowers and citrus fruits (pink grapefruit). Its fine and distinctive nose is very well balanced. It reveals a great freshness and complexity on the palate.

Ageing potential: 2 to 4 years



Opille et Stéphane Dupuch