

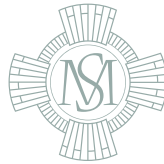


CHÂTEAU
SAINTE-MARIE



TECHNICAL SHEET

Château Sainte-Marie - Vieilles Vignes - AOC Entre-deux-Mers



Château Sainte-Marie - Vieilles Vignes AOC Entre-deux-Mers

Vineyard - *Selection of our low yielded old vines*

Production - *86 000 bottles*

Soil - *Clay and Chalk*

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

Yield - *6 to 8 grapes/vine*

Average age of the vines - *32 years*

Winemaking - *Fermentation at low temperature (10° to 15°).
Pneumatic press and fermentation in stainless steel tanks
at low temperature between 15 to 18°*

Ageing - *In stainless steel tank with stirring of the lees each week*

Blend - *70 % Sauvignon blanc, 25 % Sémillon, 5 % Muscadelle*

Tasting - *This wine holds the attention by the high quality of its bouquet,
classy fragrances from white flowers and citrus fruit pink grapefruit.
The nose is very fruity, crispy and well balanced. It offers in mouth
a perfect freshness and a nice complexity*

Ageing potential - *2 to 4 years*