



CHÂTEAU  
SAINTE-MARIE



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• VIEILLES VIGNES •  
AOC Bordeaux Supérieur



**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:** Winemaking parcel, maceration and fermentation from 3 to 5 weeks in stainless steel vats for a flexible extraction of tannins

**Ageing:** 12 months in French oak barrels, 20% new barrels

**Blend:** 72% Merlot, 28% Cabernet Sauvignon

**Tasting Notes:** Beautiful intense and lively colour with purple tints. Aromas of red fruits, delicately spiced. Beautiful structure in the mouth, rich and powerful, which will blend with time.

**Cellaring potential:** 3 to 10 years



*Opille et Stéphane Dupuch*