

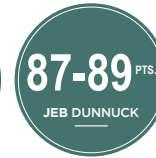
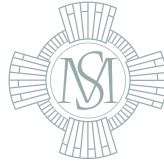


CHÂTEAU
SAINTE-MARIE



TECHNICAL SHEET

Château Sainte-Marie - Vieilles Vignes - Bordeaux Supérieur



Château Sainte-Marie - Vieilles Vignes Bordeaux Supérieur

Vineyard - *Haux and Sainte-Marie, selection of our old vines with controlled yield*

Production - *110 000 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 - *Divided winemaking per parcels. Fermentation during 3 to 5 weeks in stainless steel tanks for a soft extraction of the tannins.*

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

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

Tasting - *Nice deep crimson color with purple shades.
Aromas of small concentrated berries, wide and generous,
the wine is powerful and softens with the year.*

Ageing potential - *3 to 10 years*

Notes - *“Another beauty made with consulting advice from Hubert de Boüard, the 2017 Château Sainte-Marie Vieilles Vignes offers a pretty bouquet of cherries and raspberries, spice, and sappy underbrush. It’s medium-bodied, silky, and beautifully balanced, and is going to drink nicely right out of the gate.” - Jeb Dunnuck*