

CHÂTEAU  
SAINTE-MARIE



CHÂTEAU  
PEYREDON LAGRAVETTE

PRESS PACK

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# – Introduction –

Château Sainte-Marie is located in the middle of the prime wine-growing Entre-deux-Mers area between the Dordogne and Garonne rivers. The ideally oriented plots stretch across two hills with perfect exposure to the sun on some of the highest land in the Gironde département.

The fruit, whose amazing quality improves continuously, is picked from old vines, whose yield is carefully controlled, including a plot of more than a hundred-year-old Semillon and Merlot vines.

The Dupuch-Mondon family has run the property since 1956 with passion and determination, while striving to express the distinctive character and uniqueness of these soils.

**“A PLOT OF MORE THAN A HUNDRED-YEAR-OLD SEMILLON  
AND MERLOT VINES”**

*Gilles et Stéphane Dupuch*



# – A vineyard of Entre-deux-Mers –

The Entre-Deux-Mers is located between the Garonne in the south and the Dordogne in the north, two rivers under oceanic influence. The two rivers have left over the years layers of sand, gravel and clay that intersect with older limestone rocks and offer an inimitable diversity of soils.



*Cécile et Stéphane Dupuch*



CHATEAU  
PEYREDON  
LAGRAVETTE  
1858  
*Laurence & Stéphane  
Dupuch*



# Graves

# Blayais-Bourgeois

# Libournais

# Entre-Deux-Mers

# Sauternais

# – A historical domain –

Château Sainte-Marie dates back several centuries. Already in 1874, the legendary “Feret” Bordeaux wine bible commented that Sainte-Marie produced 8 tuns of red and white. It used to be run by the monks of La Sauve Majeure Abbey, one of the oldest in France, located just 4 kilometers (2 1/2 miles) from the estate. This fine manor house fell foul of fire in the 18th century.

The Oral Tradition tells us that when Saint-Gérard was appointed to the Abbey of La Sauve Majeure in the 12th century, he dedicated the cult to the Virgin Mary. Not far from there, a hermit had also dedicated this cult in his building : Château Sainte-Marie, where we can still find many statues of the Virgin Mary on the property, particularly in the cellar.

The Abbey was built for religious worship but also as a hospital and hostel because it is located on the road to Santiago de Compostela. The Jacquets (pilgrims going to Santiago de Compostela) stopped at the abbey to gain strength before tackling the harsh crossing of the Landes, once a swamp populated by mosquitoes and bandits. On their return from Compostela, after being looted in the swamps, the Jacquets stopped at Château Sainte-Marie because it has a miraculous source of water. This stage gave them the courage to return home because Sainte-Marie, one of the highest points of the Gironde, had a view of the abbey of La Sauve Majeure located below. For years, a mass was celebrated by the Abbey priest in Château Sainte-Marie in front of the pediment and the Virgin Mary, the last mass having taken place in May 1997.

The 4-hundred-year-old redwoods and the commons are the last living remains from the time of the French Renaissance philosopher Michel de Montaigne and the great explorers

*Cécilia et Stéphane Dupuch*





# – A whole legacy –

In 1936, Edouard Mondon bought the domain in order to use lands for his cows and make wine in bulk. Never having had a child, he was very close to his nephew who, like him, was passionate about agriculture and more particularly multiculture : the exploitation of cows and the vine. He trained him and taught him during the last 10 years of his life and left all his exploitation to his nephew Gilles Dupuch upon his death.



*Gilles et Stéphane Dupuch*



CHATEAU  
PEYREDON  
LAGRAVETTE  
1852  
*Laurence & Stéphane  
Dupuch*



## – A passion shared from father to son –

Gilles Dupuch, inherits of the property in 1982 from his uncle Edouard Mondon. After discovering the capacities of the Entre-Deux-Mers terroirs and their potential to produce great wines, Gilles led the wines of this Château to a higher quality. Falling in love with oenology and viticulture, he was devoted to the success of the estate and its appellation by later becoming President of Entre-Deux-Mers. Today he has bequeathed the company to his youngest son, Stéphane, but continues to assist him in the manufacture of our products.

Stéphane Dupuch took over the family property in 1997 with the same passion and dedication as his father. Because of his love for this unique terroir combined with his desire to share the source of his passion, Stéphane wants to show in his wines all the possibilities of his region. His interpersonal skills served the estate as it allowed to gain greater international recognition. His ambition has led him to develop the family property by diversifying with new products that now include Crémant de Bordeaux and wines made of Syrah. After more than 20 years at Château Sainte-Marie, the property no longer holds any secrets for him.

*Gilles et Stéphane Dupuch*





“The passion of men and women working on the land.”

# – The involment of the whole family –

Laurence Dupuch, the wife of Stéphane, arrived at the property in 1996. She started working in the vine and the chai during her first years of work at the Château Sainte-Marie before focusing on the administrative, financial and salary aspects of the family business. Passionate about viticulture, she helps her husband to develop this property which is evolving day by day. Laurence also loves to welcome guests to the property in order to make them taste our wines and discover the history of the Château with elegance and friendliness.

*Julia et Stéphane Dupuch*





# – Bringing exceptional plots together –

Old vines with controlled yields, including a plot of Semillon and Merlot over 100 years old, guarantee the excellence of an ever more qualitative production.

The great diversity of the terroir gathered at Château Sainte-Marie is an essential characteristic that can be found in the typicity, authenticity and expression of our wines. The richness of our terroirs offers a selection worthy of the finest wines. Our search for authenticity has led us to move beyond the geographical limits of the property to select islets located several kilometers apart such as Alios located 8 kilometers away, Pierre Creusée located 4 kilometers away. This selection, based on a rigorous geological study, brings together highly complementary terroirs.

This selection, the result of a rigorous geological study, has allowed us to bring together "sanctuarized" terroirs offering the characteristics that seem essential to produce great wines : clayey gravel, clay-limestone, asteriated limestone soil.

*Cécile et Stéphane Dupuch*





# – A promise of quality –

Planting densities of 5000 to 10000 vines (6 to 10 bunches per vine) and traditional cultivation practices are the only way to produce quality grapes. These ancestral practices are now fully legitimate in the production of Great Bordeaux Wines. The average age of the vines on the property are around 25 years old.

Our logistics manager Géraldine Lussiez has been engaged alongside the family in the exploitation of the property since 1988. She has seen the property evolve and grow over the years. Géraldine, having started under the direction of Gilles Dupuch, knows all the history of the family property.

First started in the cellar by vinifying the wines in collaboration with oenologist Dennis Dubourdieu. Géraldine manages nowadays the Logistics and Production of Château Sainte-Marie and Château Peyredon Lagravette while continuing to share her experience and know-how in vinification and blending during the harvest. Her loyalty, professionalism and rigor make her undoubtedly a real asset for the Dupuch family and the family business.

*Gilles et Stéphane Dupuch*



*Laurence & Stéphane  
Dupuch*

# – Vinification –

“RED OR WHITE, WINE IS A STORY OF TIME.  
PATIENCE MUST BE ONE OF THE MAIN VIRTUES OF THE WINEMAKER.”

Wine is a story of time, the weather it makes, the time of harvest, the time of fermentation, maceration, run-off, stirring, maturing, time does its work...  
The exception of these terroirs, combined with modern winemaking techniques, produces rich and deep red wines, aromatic and fresh white wines.

Sorting table for a qualitative selection of berries.

Temperature control system for the cellar.

Pneumatic pressing in order to preserve the entire harvest.

Mastery of maturing on lees in vats and barrels.

Increased vigilance at the time of bottling.

Maturing in barrels and precise selection of oak and heating types.

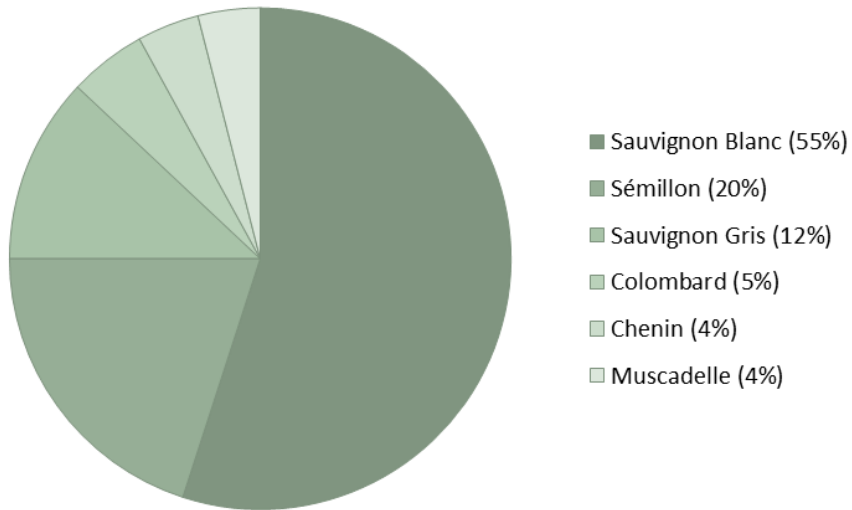
*Cécile et Stéphane Dupuch*



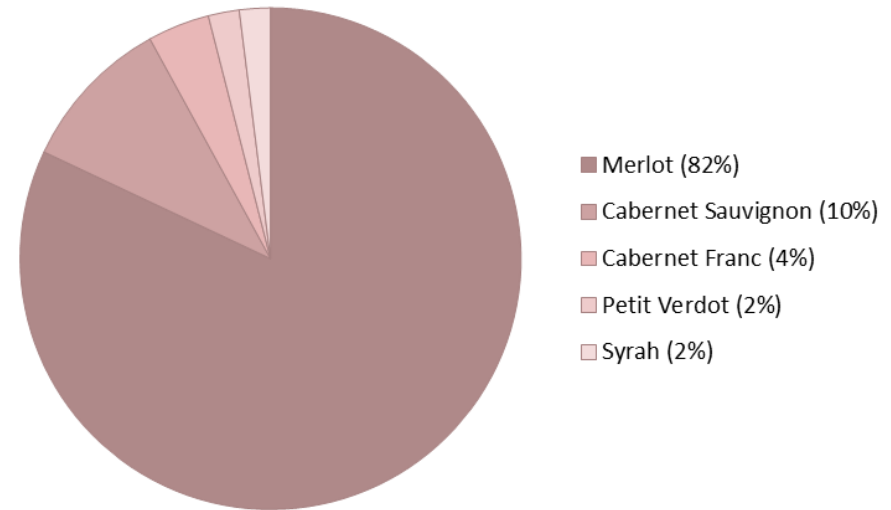


# – Our grapes –

## White grapes



## Red grapes



*Gilles et Stéphane Dupuch*

CHATEAU  
PEYREDOY  
LAGRAVETTE  
Laurence & Stéphane  
Dupuch



# – Château Sainte-Marie –

"**Alios**" located at Haux, 8 kilometers from Sainte-Marie, offers a 14 hectares recomposed vineyard on a clayey gravel soil.

"**Les Vieilles Vignes**" located around Château Sainte-Marie in the city of Targon extend over 25 hectares on an essentially clay-limestone soil.

The "**Marcon**" parcel in the city of La Sauve offers a limestone soil with a important and flush asteria.

The "**Moulin**" located in Croignon, offers a superb panoramic view of the Entre-Deux-Mers and benefits from a clayey gravel soil that is crucial to our quality approach.

*Cécile et Stéphane Dupuch*





CHÂTEAU  
SAINTE-MARIE



ROSÉ

CLAIRET

ALIOS

• CRÉMANT •

*Les Hauts de*  
SAINTE-MARIE

• VIEILLES VIGNES •

MADLYS

ASTERIE

CADILLAC



CHÂTEAU  
SAINTE-MARIE



CHÂTEAU SAINTE-MARIE  
· 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



*Opilla et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



## CHÂTEAU SAINTE-MARIE MADLYS

AOC Entre-Deux-Mers



**Plots:** Le Rocher – Le Jardin – La Plante

**Soil:** Clay-limestone gravel

**Planting Density:** 5000 to 6000 feet/Ha

**Yield:** 4 to 6 bunches/ft

**Consulting Oenologist:** Hubert De Boüiard

**Winemaking:** Skin maceration at low temperature (10 to 15° C). Pneumatic pressing and fermentation in barrels.

**Ageing:** In French oak barrels for 6 months, weekly stirring of the lees

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

**Tasting Notes:** Clear colour, intense nose revealing a beautiful potentiality. A subtle touch of peach and mango, this wine attracts attention for the quality of its bouquet, which reveals aromas of white flowers and citrus fruits. It reveals in the mouth freshness and complexity, subtly woody, tastefully elegant, and easy to drink.

**Ageing potential:** 3 to 6 years

*Opilla et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



CHÂTEAU SAINTE-MARIE  
• 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



*Cella et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



## CHÂTEAU SAINTE-MARIE ALIOS

AOC Côtes de Bordeaux



**Plots:** La Cabane, La Cravette

**Soil:** Grave and alios

**Planting Density:** 5000 to 6000 feet/Ha

**Yield:** 4 to 6 bunches/ft

**Consulting Oenologist:** Hubert De Boüard

**Winemaking:** Manual harvesting and sorting

**Blend:** 74% Merlot, 21% Cabernet Sauvignon, 5% Petit verdot

**Ageing:** 14 month in French oak barrels, 1/3 of new barrels

**Tasting Notes:** Beautiful deep ruby/purple colour with dark and deep reflections. Ample and generous mouth. It exhales an intense bouquet of black berries (prune, blackcurrant), cedar and toasted notes. Rich, fat and round, its tannins are mellow, silky and elegant, with a quality woody note. The finish is long and seductive.

**Ageing Potential:** 3 to 10 years

*Opilla et Stéphane Dupuch*





CHÂTEAU  
SAINTE-MARIE



## CHÂTEAU SAINTE-MARIE

ROSÉ

AOC Bordeaux Rosé



**Plots :** Selection of our best terroirs

**Soil:** Clay and limestone

**Planting Density:** 5000 to 6000 feet/Ha

**Yield:** 8 to 10 bunches/ft

**Consulting Oenologist:** Hubert De Boüard

**Winemaking:** Pneumatic pressing and fermentation in stainless steel vats at low temperature, between 15 and 18° C

**Ageing:** Stainless steel tank

**Blend:** 50% Merlot; 40% Cabernet Sauvignon; 10% Cabernet Franc

**Tasting Notes:** A wine of pleasure: crisp, rich and fresh, with a beautiful pale salmon pink colour. We enjoy the freshness of the fruit with friends as an aperitif. Enjoy it on all your mixed salads, grilled chicken fillets with saffron, with grilled meats.

**Ageing potential:** 2 to 4 years

*Opilla et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



## CHÂTEAU SAINTE-MARIE

• CLAIRET •

AOC Bordeaux Clairet



**Plots:** Selection of our best terroirs

**Soil:** Clay and limestone

**Planting Density:** 5000 to 6000 feet/Ha

**Yield:** 8 to 10 bunches/ft

**Consulting Oenologist:** Hubert De Bouïard

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

**Ageing:** Stainless steel tank with steering of the lees each week.

**Blend:** 50% Merlot; 40% Cabernet Sauvignon; 10% Cabernet Franc

**Tasting Notes:** This wine is crispy, rich and fresh. A good mood color. We appreciate the roundness of the merlot and the finesse of the cabernet. It is a real pleasure wine.

**Ageing potential:** 2 to 4 years

*Opilla et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



CHÂTEAU  
**SAINTE-MARIE**  
AOC Crémant de Bordeaux



**Soil:** Clay and limestone

**Planting Density:** 5000 feet/Ha

**Yield:** 10 bunches/ft

**Consulting Oenologist:** Hubert De Boüard

**Winemaking:** Plot by plot vinification and fermentation in barrels

**Ageing:** 6 months in oak French barrels (one third of them is new).

**Blend:** 52% Cabernet Franc, 48% Merlot

**Disgorging :** May 11, 2019

**Second Ageing:** Stayed on battens during 30 months

**Zero dosage:** BRUT NATURE

**Tasting Notes:** The first vintage of this Blanc de Noir is a plain, undosed brut that has a gourmet nose with aromas of brioche and fresh bread, which we find in a generous, fresh and elegant mouth.

**Ageing Potential:** 3 to 10 years

*Opilla et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



# *Les Hauts de* SAINTE-MARIE

AOC Entre-Deux-Mers



**Plots:** Selection of our best terroirs

**Soil:** Limestone clay

**Planting Density:** 5000 to 6000 feet/Ha

**Yield:** 8 to 10 bunches/ft

**Consulting Oenologist:** Hubert De Boüard

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

**Ageing:** In stainless steel vats

**Blend:** 70% Sauvignon blanc, 20% Sémillon, 10% Muscadelle

**Tasting Notes:** Bright pale yellow colour. Lively and very fragrant nose. This wine is full of fruit and character. It reveals all its freshness on the palate.

**Ageing potential:** 2 to 4 years

*Opilla et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



*Les Hauts de*  
**SAINTE-MARIE**  
AOC Bordeaux

75 cl

**Plots :** Selection of our best terroirs

**Soil:** Limestone clay

**Planting Density:** 5000 to 6000 feet/Ha

**Yield:** 8 to 10 bunches/ft

**Consulting Oenologist:** Hubert De Boüard

**Winemaking:** Maceration and fermentation for 3 to 5 weeks in stainless steel vats for a flexible extraction of tannins.

**Ageing:** 12 months in French oak barrels

**Blend:** 67% Merlot, 28% Cabernet Sauvignon, 5% Cabernet Franc

**Tasting Notes:** Beautiful brilliant black cherry colour. The soils of the Entre-Deux-Mers give this wine its character, its tannins and its aromas of pleasantly ripe red fruits.

**Ageing potential:** 2 to 5 years

*Opille et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



# • ASTERIE •

Vin de France



**Plots:** Sauvignon Route

**Soil:** Limestone in Asterie

**Planting Density:** 5000 feet/ha

**Yield:** 52 hl ha

**Consulting Oenologist:** Hubert De Bœiard

**Winemaking:** direct pressing

**Ageing:** stainless steel tank without racking

**Blend:** 100% Sauvignon

**Tasting Notes:** This wine has a pale yellow colour with green reflections. The fine nose with notes of citrus fruits (grapefruit, lemon) gives way to a fruity, balanced and lively mouth.

**Ageing potential:** Drink before the end of the year. Be careful, this wine is to be stored away from light and at a temperature below 10° C.

*Opille et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



## • ASTERIE •

SYRAH  
Vin de France



**Plots :** Les Pentes

**Soil:** Asteria limestone

**Planting Density:** 5,000 to 6,000 feet/Ha

**Yield:** 8 to 10 bunches/ft

**Consulting Oenologist:** Hubert De Boüard

**Winemaking:** Vinification 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% of which are new.

**Blend:** 100% Syrah

**Tasting Notes:** Beautiful purple colour, intense and lively. Aromas of red fruits delicately spiced. Beautiful structure on the palate, rich and generous, powerful and will blend with time.

**Ageing potential:** 5 to 10 years



*Opilla et Stéphane Dupuch*



CHÂTEAU  
SAINTE-MARIE



• **ASTERIE** •  
CABERNET SAUVIGNON  
SYRAH  
Vin de France



**Plots:** Les Pentes

**Soil:** Asteria limestone

**Planting Density:** 5,000 to 6,000 feet/Ha

**Yield:** 8 to 10 bunches/ft

**Consulting Oenologist:** Hubert De Boüard

**Winemaking:** Vinification 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% of which are new.

**Blend:** 50% Syrah ; 50% Cabernet Sauvignon

**Tasting Notes:** Beautiful purple colour, intense and lively. Aromas of red fruits delicately spiced. Beautiful structure on the palate, rich and generous, powerful and will blend with time.

**Ageing potential:** 5 to 10 years

*Opilla et Stéphane Dupuch*



# – Love at first sight excites new ambitions –

« CRU BOURGEOIS SINCE 1932 »

After a long search, the Dupuch family fell under the spell of Château Peyredon Lagravette and bought the property in 2009.

A property of the Hostein family for two centuries, the origin of the property go back to 1735. At that time, the estate was under the control of Lord Gaston de l'Isle of the noble house of the Poujeaux-Moulis room, now Château Poujeaux.

Paul Hostein, the last owner and operator, made it a flagship of the A.O.C. HAUT-MÉDOC appellation, classified as a Cru Bourgeois in 1932.

*Orilla et Stéphane Dupuch*



# – Château Peyredon Lagravette –

Château Peyredon Lagravette is located 3 kilometers east of the village of Moulis, in the town of Médrac. It is partly located in the Listrac and Moulis appellation area. The property is part of the Grand Poujeaux hillock, renowned for its "Gunz Gravel" geological qualities and benefiting from a deep and filtering soil where maturity is at its highest. An exceptional terroir that positions Château Peyredon Lagravette in the midst of prestigious neighbours such as Château Poujeaux, Château Chasse Spleen and Château Maucaillou.

The vines are composed of 60% Merlot and 40% Cabernet Sauvignon, with a density of 9100 vines per hectare for an area of 10 hectares.

*Grilla et Stéphane Dupuch*



# – Château Peyredon Lagravette –



*Grilla et Stéphane Dupuch*



# – Château Peyredon Lagravette –

At Château Peyredon Lagravette, respect tradition is a golden rule: vines grown without weedkillers and manual harvesting. According to tradition, during ageing, the wines are partly housed in new oak barrels that have aged from a previous harvest. However, tradition does not exclude the use of modern and appropriate equipment for winemaking, which allows a rigorous control of the sanitary state.

The vat house designed along Medoc lines, was refurbished in 2005. It has the equipment and layout to enable wine to be made with modern techniques, while applying traditional know-how.

The barrel cellar has kept its old-fashioned charm: 85 barrels, made from French oak from different heating systems and coopers.

*Cécile et Stéphane Dupuch*





HAUT-MÉDOC



AOC HAUT-MÉDOC  
63% Cabernet Sauvignon  
37% Merlot

*Chardonnay*



AOC BORDEAUX BLANC  
62% Sauvignon Blanc,  
38% Sauvignon Gris

*Laurence & Stéphane  
Dupuch*



# CHATEAU PEYREDON LAGRAVETTE

AOC Haut-Médoc



**Soil:** Gunz Gravel

**Planting Density:** 9100 feet/Ha

**Yield:** 4 to 6 bunches/ft

**Consulting Oenologist:** Hubert de Boüard

**Winemaking:** Manual harvesting and sorting

**Ageing:** 12 months in French oak barrels

**Blend:** 63% Cabernet Sauvignon; 37% Merlot

**Tasting Notes:** Beautiful deep ruby/purple colour with dark reflections. With an astonishing aromatic complexity, it exhales aromas of small black fruits dominated by blackberry and raspberry. It is pleasantly toasted, while round and rich in character, it reveals a remarkably balanced set with mellow and elegant tannins. The finish, equally seductive, is long.

**Ageing potential:** 3 to 10 years

*Laurence & Stéphane  
Dupuch*



CHATEAU  
PEYREDON  
LAGRAVETTE

AOC Bordeaux Blanc

*Chardonnay*



**Soil:** Clayey gravel on a limestone subsoil

**Planting Density:** 9100 feet/Ha

**Yield:** 4 to 6 bunches/ft

**Consulting Oenologist:** Hubert De Boüard

**Winemaking:** Collected in crates at once and then cold pressed, the vinification of the parcels is done in amphora.

**Ageing:** For a better respect of the fruit and purity, it is matured for 6 months in amphoras.

**Blend:** 62% Sauvignon Blanc, 38% Sauvignon Gris

**Tasting Notes:** Beautiful clear color, it is fine and gives off mellow aromas of great subtlety, it exhales in the mouth notes of citrus fruits and exotic fruits of great freshness and complexity, the finish is just as seductive and rich. Enjoy it between 57 °F and 61°F, as an aperitif, with shellfish or grilled fish

**Ageing potential:** 3 to 10 years

*Laurence & Stéphane  
Dupuch*



**“RESPECTING THE PAST, BUILDING THE FUTURE,  
SHARING THE SOURCE OF OUR PASSION.”**

**Stéphane Dupuch**





CHÂTEAU  
SAINTE-MARIE



*How do we include  
sustainable development?*



# – Why do we involve in sustainable development ?

Château Sainte-Marie is a source of passion that is transmitted from generation to generation in the Dupuch family.

The preservation of biodiversity and the intergenerational dimension of sustainable development therefore perfectly embrace this spirit of transmission. This is why the estate has turned towards an environmentally friendly way of farming for a sustainable and clean agriculture.

The interactions that the vines have with the surrounding species are indeed crucial. Viticulture has an environmental impact.

It is because we seek to limit this impact that we have implemented measures that aspire to contribute to the safeguarding of protected species.

The CSR initiatives that we foster, such as the use of more responsible products, are closely linked to the well-being of our employees and collaborators.

*Grilla et Stéphane Dupuch*





# – Our sustainable initiatives–



**Hedges** provide an alternative habitat and are home to a rich and varied biodiversity. They are refuges for birds and animals. Therefore, we decided to let them grow in order to gain efficiency by forming a connected network and reaching out to other environments, such as forests, to allow the movement of hosted species.



The property is home to 8 **beehives**. The bees help to improve the biodiversity of the vineyard by ensuring 80% of the pollination, which allows the reproduction of flowers.

Moreover, the use of phytosanitary products is rationalized thanks to the generalization of the use of substances less harmful to humans, by fostering the reduction of doses and by favouring as much as possible non-chemical alternatives in the maintenance of the soil. For example, the use of 'CMR' products: carcinogenic, mutagenic, toxic for reproduction, has been ruled out.





Grassed or flowering areas are also an effective means of controlling erosion. Indeed, **grassing the plots of land** with species adapted to our terroirs enables to fight against the phenomenon of gulying corresponding to the formation of ravines by rainwater. Not leaving the soil bare in winter can thus help to prevent this.

The species planted vary according to the soil: on steeply sloping soils, oats are planted as soon as the harvest is over, but on clayey soils, broad beans are planted with the oats. Finally, on land specifically chosen for its attractiveness to bees, honey-bearing species such as buckwheat, clover or phacelia are planted.





Integrating sustainable initiatives into our production process also involves **managing the waste** we produce.

This includes recycling and sorting our waste such as cardboard or plastic, which is sorted and stored in identified containers.

In addition, the wastewater collection basin is designed to collect the various effluents generated to avoid pollution.



# – The valorization of the terroir –

Respect for fauna and flora is at the heart of our production process, which aims to enhance our terroir.

We thus seek to promote the richness of the environment through our products.

The Chardonneret cuvée of Château Peyredon Lagravette pays tribute to a little passerine, a species threatened with extinction in France.







– EVE VEGAN ® –

Our EVE (Expertise Végane Europe) VEGAN certification guarantees that our products are made in accordance with animal ethics. If we have chosen this label, it is because it uses internationally recognised criteria.



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