



CHÂTEAU
SAINTE-MARIE



• ASTERIE •

Vin de France



Plots: Sauvignon Route

Soil: Limestone in Asterie

Planting Density: 5,000 feet/ha

Yield: 52 hl ha

Consulting Oenologist: Hubert De Boüard

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