



CHÂTEAU
SAINTE-MARIE



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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

Opille et Stéphane Dupuch