

# CHÂTEAU SAINTE-MARIE

· VIEILLES VIGNES ·

AOC Entre-Deux-Mers

2022



CHÂTEAU  
SAINTE-MARIE

## Nos engagements



## En Conversion

CONVERSION



BIOLOGIQUE



**Plots :** Selection of old vines with low yields

**Soil :** Clay and limestone

**Density :** 5000 to 6000 vines/Ha Yield : 4 to 5 bunches/plant

**Harvest date :** August 23<sup>th</sup>, 2022 to September 02<sup>nd</sup>, 2022

**Vinification :** Skin contact maceration at low temperature (10 to 15°).

Pneumatic pressing and fermentation in stainless steel tanks, between 15 and 18°.

**Ageing :** Stainless steel vats with weekly stirring of the lees.

**Blend :** 50% Sauvignon Blanc, 20% Sauvignon Gris, 20% Semillon, 5% Muscadelle

**ALC/Vol :** 12,46%

*Cécile et Stéphane Dupuch*