



Wijnfiche

Château Sainte-Marie blanc – Petite Marie | Entre-deux-Mers France (BORDEAUX) – 2023

Domain

Château Sainte-Marie

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. 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 the wines. The richness of their terroirs offers a selection worthy of the finest wines.

Vinification

Planting density of 5000 - 6000 vines per hectare. Brief skin contact at a low temperature (10-15 °C) precedes pressing and fermentation in stainless steel tanks. The temperature is intentionally kept low (15-18 °C) throughout fermentation.

Taste

Pure and light lemon-yellow color with a vibrant, perfumed nose. It's rather straightforward, with zesty lime and lemon acidity and a floral undertone. This wine proves that a crisp white wine, even without the utmost complexity, can taste exceptionally good!

Food pairing

Tomato - stuffed with grey shrimp | Salad - summer salad | Sashimi | Fish - carpaccio | Aperitif

General information

Type: White wine

Grape varieties: Sauvignon blanc (80%), Sémillon (20%)

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Mineral acidic

