



ENTRE-DEUX-MERS, VIEILLES VIGNES, CHÂTEAU SAINTE- MARIE (37.5 CL) – 2024



TASTING NOTES

The vintages follow one another and it is always happiness with this property, admirable for its limpid style, its regularity and its stunning price/pleasure ratio! A lovely nose of blackcurrant leaves and gooseberry. The palate is chiselled, dynamic, with a very nice thirst-quenching freshness. We are not ready to get tired of it!

PROVENANCE
BORDEAUX

APPELLATION
ENTRE-DEUX-MERS

DOMAIN
SAINTE MARIE

GRAPE VARIETIES
SAUVIGNON BLANC
DOMINANT (AUTOUR DE
70%), AVEC SÉMILLON
ET UN PEU DE
MUSCADELLE.

FOOD AND WINE
APERITIF - MOULES
MARINIÈRES - GRILLED
SARDINES - COURGETTE
ROLLS WITH FRESH
GOAT CHEESE.



OENOLOGY

Selection of old vines (28 years old) cultivated at low yields (6 to 8 bunches/plant) on clay-limestone soil. Planting density: 5,000 to 6,000 vines/ha.



VITICULTURE

Skin maceration at low temperature. Pneumatic pressing. Fermentation and ageing for 6 months in stainless steel vats with weekly stirring of the lees.