Château
SAINTE-MARIE

Petite Marie

BORDEAUX ROUGE

75 cl

A promise of quality: Vinification & Aging

Blend: 100% Cabernet Franc

Vinification: After harvest, we conduct a density sorting. Pellicular maceration is carried out at low temperatures, allowing for gentle extraction of aromas and tannins. Subsequently, we perform a gentle pneumatic pressing to preserve the delicacy of the juices. Fermentation then takes place in stainless steel tanks to maintain the suppleness of the tannins and the natural aroma of the fruit.

Aging: In stainless steel and concrete tanks for 10 months.

A constant quest for quality: Terroir & Environment

Parcels: Sainte Marie
Age of vines: Average age of 15 years
Terroir: Limestone Clay, fine gravel

Area: 60 hectares / 148 acres
Density: 5,000 to 6,000 vines per hectare
Average yield: 6 to 8 bunches per vine

Location: Situated in the heart of the Entre-Deux-Mers region, Château Sainte-Marie enjoys an optimal geographical position. The plots are ideally exposed and extend over two perfectly sunny hills, among the highest in the Gironde (122m). It is this selection of the finest terroirs of Entre-Deux-Mers that is reflected in the typicity of our wines today.

Agriculture: Since 2020, the property has been in conversion to organic agriculture. We will be officially certified starting from the 2024 vintage. The vineyard constitutes an agroecosystem around the property, hosting a wide diversity of species.

Environmental labels: HVE3, Bee Friendly, in conversion to Organic Agriculture.

Tasting & Pairing

Tasting notes: Fruity and supple, this Cabernet Franc stands out for its lively acidity, which provides a pleasant freshness on the palate. It is characterized by round and flavorful tannins with juicy and expressive aromas of red and black fruits. A wine of pleasure meant to be shared!

Aging potential: To be enjoyed within the first 5 years.

Serving temperature: Best served between 12°C – 14°C.

Pairing: Delightful with lasagna or a good pizza.

A source of passion

The origins of Château Sainte-Marie date back several centuries. It was once held by the monks of the Abbey of La Sauve Majeure, one of the oldest in France. In the past, the estate was dedicated to the Virgin Mary and served as a hospital or inn for pilgrims passing by on their way to Saint Jacques de Compostelle. As early as 1874, there are records mentioning the production of 8 barrels of white and red wine. Indeed, the property's white wine was served at the abbey's mass. In 1936, the Dupuch family settled at Château Sainte-Marie. For many years, the family preserved and maintained a system of mixed farming; during this time, they raised cows and cultivated vineyards. Gradually, the family focused entirely on wine production. Today, Stéphane and Laurence Dupuch manage the estate with passion, determination, and a special commitment to the typicity and originality of the terroirs.

Par Stéphane Dupuch