



CHÂTEAU
SAINTE-MARIE

Petite Marie



ENTRE-DEUX-MERS



A promise of quality: Vinification & Aging

Blend: 85% Sauvignon Blanc and 15% Colombard

Winemaking: After harvesting, we perform a density-based sorting. Then, a gentle pneumatic pressing is carried out to fully preserve the aromatic potential of the fruit. Alcoholic fermentation takes place in stainless steel tanks at low temperatures, between 15°C and 18°C, thus preserving the freshness and aromas of the wine.

Aging: In stainless steel tanks to maintain freshness.

A constant quest for quality: Terroir & Environment

Parcels: Sainte Marie

Area: 60 hectares / 148 acres

Age of vines: Average age of 20 years

Density: 5,000 to 6,000 vines per hectare

Terroir: Limestone Clay, fine gravel

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: This wine exhibits a bright and pale color, with hints of yellow fruits and white flowers, such as white peach and acacia. It strikes a harmonious balance between roundness and acidity. A delightful wine to share around the table.

Aging Potential: Best consumed within the first 3 years.

Serving Temperature: Enjoy between 9°C – 11°C.

Pairing: Perfect as an aperitif, with seafood, a fish dish, or sushi.



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