Château Sainte Marie

Entre-Deux-Mers, Château Sainte-Marie Blanc 2024



WHITE STILL WINE | FRANCE | BORDEAUX | SUITABLE FOR VEGANS

TASTING NOTE

Full of character, with first impressions of pink grapefruit, gooseberry and a hint of tomato leaf. The aroma is appetising, and invites you to take a sip, which is rewarded by a refreshingly brisk, mouthwatering palate, balanced by breadth and richness of texture. It finishes where it begins with beautifully persistent, zesty citrus flavours.

VINIFICATION

Maceration at low temperature. (10 ° to 15 °) Pneumatic pressing. Fermentation in stainless steel tanks at low temperature, between 16 ° and 20 °. Aged for 6 months in stainless steel Vats with weekly stirring of the lees.

FOOD MATCHING

Pair with all seafood or fresh salads.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (70%), Semillon (25%), Muscadelle (5%)
CLOSURE	Screw cap
SKU CODE	70336124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Bordeaux
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
SKU	70336124