



Wijnfiche

Château Sainte-Marie rosé – Clairet | Bordeaux Clairet France (Frankrijk) – 2022

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

The wine is the result of a short maceration of red grapes, followed by fermentation at low temperatures (10°C to 15°C). It is obtained through bleeding; the must is extracted after a few hours of maceration to achieve a dark rosé color. Subsequently, it is pneumatically pressed and fermented in stainless steel tanks, between 15°C and 18°C.

Taste

It presents a brilliant ruby dress. On the nose, fresh aromas of strawberries, raspberries, and summer flowers (violets, roses) reveal themselves. On the palate, a light texture and lively acidity highlight flavors of crunchy red fruits, with subtle notes of spices.

Food pairing

Skewers | Fish - tuna, grilled | Horse meat | Merguez

General information

Type: Rosé

Grape varieties: Merlot (50%), Cabernet Sauvignon (40%), Cabernet Franc (10%)

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 10-12 °C

Taste profile: Full

