

Château SAINTE-CATHERINE

Appellation : AOC Bordeaux - Clairet

Surface area : 3 hectares (7^{1/2} acres)

Origin : 100% Merlot

Wine making techniques : the juice is allowed to settle at a low temperature before alcoholic fermentation begins. The juice is seeded with scrupulously selected yeasts. The temperature is kept at 16°C(61°F) during fermentation to protect the fruit and maintain freshness.

Ageing : the wine is lightly filtered and aged in stainless steel tanks for three months before bottling.

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It produces characteristically supple, round,

generous wines, the latter feature being inherited

from the men and women who look after them.

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The lovely babbling Artolie stream that winds its way along the bottom of the narrow Paillet valley is reminiscent of Ancient Greece and has the atmosphere of Arcadia, the innocent, carefree land of shepherds.

The priory of **Sainte-Catherine of Artolie** used to lie upstream to the north-west. Since the 12th century, the door of the Sainte-Catherine chapel benevolently overlooks this **plot of Gironde land that looks out over the River Garonne**.

The **72 hectares** Sainte-Catherine vineyard flourishes before a panorama that takes in the Garonne valley and the Landes forests beyond.

« **The quality of Sainte-Catherine wines is primarily down to the soil and the wines** »

It is now owned by **Jean Merlaut**, who acquired it in 2013. Merlaut is a winegrower and passionate visionary, who seeks out, enhances and optimises high-potential terroirs. More specifically, he manages Château dudon, Malagar (the former property of François Mauriac) and Gruaud Larose, a Saint-Julien 2nd Grand Cru Classé. Around him, a team of committed and enthusiastic women and men strive to achieve excellence in their work on the land, thereby contributing to the reputation for quality and enjoyment of our complete range of wines : whites, reds and rosés. **Our wines have won awards at different competitions.**

2023 – Technical data sheet

Blend : 100% Merlot

Harvest date : from September 10th 2023

Yield : 30 hl/ha

Production : 13500 bottles and 1190 ½ bottles

Bottled : on December 18th and 19th 2023

Tasting comments : Light purple color. The nose is delicate, with notes of black cherry pits. The palate is well-balanced, with redcurrant, blackcurrant buds and raspberry intertwining with a gourmand touch. The finish is delicate with notes of redcurrant.

**ORGANIC WINE
(FR-BIO-01)**

