Château SAINTE-CATHERINE Organic Wines

Appellation: AOC Bordeaux - Rosé

Surface area : 4 hectares

Grape varieties: 30% Merlot, 35% Cabernet Franc, 35% Cabernet Sauvignon

Origin: all the juice used to make this rosé is taken from fruit that is directly pressed after harvesting

Wine making techniques: the juice is allowed to settle at a low temperature, it is then racked before alcoholic frementation takes place at a controlled temperature of 14°C(57°F).

The juice is seeded with scrupulously selected yeasts. The fruit aromas are preserved at this low fermentation temperature. The wine is then aged on its lees for one month to improve its flavours.

Ageing takes place after light filtration in stainless steel vats for three months before bottling.



2023 - Technical data sheet

Blend: 30% Merlot, 35% Cabernet Franc, 35% Cabernet Sauvignon

Harvest dates: early September 2023

Yield: 31 hl/ha

Production: 18600 bottles and 2380 ½ bottles

Bottled: on December 18th and 19th 2023

Tasting comments: The colour is a deep orange, with hints of amber. The nose is powerful, with notes of apricot, rose and white flowers. The palate is light and long, thanks to a fine acidic structure: white-fleshed fruit (peaches) and flowers (frésia). A gourmet Wine!

ORGANIC WINE (FR-BIO-01)







