

Château SAINTE-CATHERINE

Appellation : AOC Bordeaux - White

Soil type : clay and clayey limestone

Surface area : 4 ha

Grape varieties : 70% Sémillon, 30% Sauvignon

Wine making techniques : The juice is allowed to settle at a low temperature, it is then racked before alcoholic fermentation takes place at a controlled temperature of 16°C(61°F). The juice is seeded with scrupulously selected yeasts.

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

Planting density : 5 000 vines per hectare

Age of the vines : 10 to 20 years

Pruning method : double Guyot

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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.”

”

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 : 70% Sémillon, 30% Sauvignon

Harvestdate : from August 26th 2023

Yield : 18 hl/ha

Production : 11547 bottles and 2389 ½ bottles

Bottled on December 18th and 19th 2023

Tasting comments : The colour is pale with green highlights. The nose is floral (white flowers) with a nice and elegant sweetness. The palate is full-bodied, dominated by pear aromas. The finish is mineral, with notes of bitterness and salinity. A lovely white wine for all occasions

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

