Château SAINTE-CATHERINE Organic Wines

Appellation: AOC Bordeaux - Rosé

Surface area: 7 hectares

Grape varieties: 75% Merlot, 20% Cabernet, 5% 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 bottliing.



2021 - Technical data sheet

Blend: 75% Merlot, 20% Cabernet and 5% Cabernet Sauvignon

Harvest dates: at the beginning of September 8th 2021

Yield: 40 hl/ha

Production: 3784 bottles

Bottled: on March 24th 2022

Tasting comments: A clear and brilliant colour. The first nose reveals the minerality of our terroir(limestone subsoil). Fruity and delicate aromas come to sublimate this nose in a second time. On the palate, the wine is round and charming with sustained aromas throughout the tasting (small red fruits and white flowers).

ORGANIC WINE (FR-BIO-01)







