

Château SAINTE-CATHERINE

Appellation : AOC Bordeaux - White

Soil type : clay and clayey limestone

Surface area : 5 ha

Grape varieties : 67% Sémillon, 33% 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

“

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 **56-hectare**(138 acres) 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 d'udon, 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.**

2022 – Technical data sheet

Blend : 67% Sémillon, 33% Sauvignon

Harvestdate : from August 26th 2022

Yield : 20 hl/ha

Production : 5958 bottles and 1051 ½ bottles

Bottled on February 16th and 17th 2023

Tasting comments : a light yellow colour. The nose is expressive with notes of citrus and a hint of fresh lychee. On the palate, the fruit is very present with a hint of citrus zest. The whole is airy and quite expressive. The final is very fruity.

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

