Château SAINTE-CATHERINE Organic Wines

Appellation: AOC Bordeaux - Rosé

Surface area: 4 hectares

Grape varieties: 75% Merlot, 25% Cabernet

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.

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



2022 - Technical data sheet

Blend: 75% Merlot, 25% Cabernet

Harvest dates: at the end of August 2022

Yield: 40 hl/ha

Production: 14597 bottles and 1052 ½ bottles

Bottled on February 16th 2023

Tasting comments: A clear and brilliant colour. The nose is elegant with notes of red fruit (cherry) and rose flowers. On the palate, the wine is round and long with a nice soft fruit. It's greedy with a good sweetness. This wine can be served as an aperitif or with a summer dish.

ORGANIC WINE (FR-BIO-01)







