



Fruity, supple, immediate enjoyment

Château de Sainte Gemme

AOC Haut-Médoc

Blend of Cabernet Sauvignon,
and Merlot.

8 hectares (20 acres) of 20-year-old vines
growing in sandy clayey gravel.

Mechanical harvest. The fruit is sorted with
optical screening equipment.

The juice is fermented at low temperatures to keep
its freshness and fruity aromas. Vatting is short
to keep the wine supple and the tannins round.

**Fruity nose of berries and cherry with a slight
peppery hint. Velvety, chewy tannins. Sustained finish
of red fruit jelly and blueberry.**