

**CHATEAU DE SAINT MARTIN –CRU CLASSE-  
 CUVÉE COMTESSE VIEILLE VIGNE  
 « De Comtesse en Comtesse »**

**Adeline de Barry has created this special cuvee to remember all those ladies who worked with passion to magnify Saint Martin**

**GRAPE VARIETIES :**

**BLANC 2006**

Bordeaux shaped bottle

Clairette  
 Ugni-blanc  
 Rolle

**SOIL:**

clayey and gritty

**YIELD :**

25 hl by hectare

**VINIFICATION**

Short skin contact, then pressing  
 Fermentation at 16° C  
 Underground rocky tank aging

**TASTING NOTES :**

Pale robe with silver accents  
 Dominant aromas of white flowers and accacia, almond and a touch of dragon  
 Final touch of white pepper

**ADVISED WITH**

Shellfish  
 Loabster  
 Goat cheeses and roquefort  
 Serve between 8° and 12° C

**ROSE 2006**

Bordeaux shaped bottle

Syrah  
 Tibouren  
 Grenache  
 Carignan

clayey and gritty

25 hl by hectare

18 hours skin contact  
 Fermentation at 16° C  
 Underground rocky tank aging

Light and bright salmon robe  
 Elegant nose with dominant aroma of flower (violet), in perfect harmony with the balanced and complex mouth

Salmon carpaccio  
 Delicate as aperitif  
 With honey baked foie gras

**ROUGE 2004**

Bordeaux shaped bottle

Grenache  
 Syrah  
 Mourvèdre  
 Carignan

clayey and gritty

25 hl by hectare

25 to 30 days fermentation at 25-27° C  
 Underground rocky tank aging (70 %) and oak barrel (30%)

Intense rubis robe  
 Fine nose of black fruit, gingerbread and liquorice  
 Structured mouth with elegant tannins

Duck with figs  
 Red meat  
 Fazant  
 Chocolate pastry

