

*Chateau  
Saint-Sulpice*

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THE OVAL OF QUALITY



# Chateau Saint-Sulpice

- ✓ **History:** For 300 years, the Dubergé family has grown wines with care and passion, uniting the best traditions of Bordeaux with a modern sensibility.
- ✓ **Locations:** The family vineyards are located in the northern reaches of the Entre-Deux-Mers where soils and climate are almost identical to the neighboring appellations of Saint-Emilion and Pomerol.
- ✓ **Owners:** Pierre (father) and Christophe Dubergé (son)
- ✓ **Amazing Value**
- ✓ **Not aged in oak**





*The Château Saint-Sulpice property is planted mainly with Merlot and is very carefully tended by owner-winemaker Pierre Dubergé and his son Christophe. Their spotless cellar has been recently modernized, including the installation of a battery of stainless-steel tanks.*

**Grapes:** The Château Saint-Sulpice Bordeaux Rouge is a blend of 70% Merlot, 20% Cabernet Sauvignon and 10% Cabernet Franc.

**Vinification:** This wine is vinified as if it were a “classified growth”: complete de-stemming, eight-day fermentation in new temperature-controlled stainless-steel tanks and aging in vats for several months before bottling. This approach emphasizes the natural red fruit characters.

**Tasting Notes:** The wine exhibits black cherry, spice and plum notes, with great depth and balance.

# Esprit de Saint-Sulpice represents an extraordinary value and rare quality



*Esprit  
de  
Saint-Sulpice*

Sauvignon



*Bordeaux Blanc*  
Appellation d'Origine Protégée

MIS EN BOUTEILLE PAR

VINS ET VIGNOBLES CHRISTOPHE DUBERGÉ

NÉGOCIANT A ST SULPICE ET CAMEYRAC F-33450 FRANCE

PRODUCT  
OF FRANCE



750 ML  
ALC. 13% BY VOL.

1.210-12

*This delicious dry white wine is a personal selection by Christophe Dubergé, owner and winemaker at Chateau Saint Sulpice, home to 11 generations of winemakers since 1710. Carefully blended from Sauvignon Blanc (80%) and Semillon (20%), the wine is dry yet full flavored, mineral and long to finish.*

## Vinification

Esprit de Saint-Sulpice is vinified at low temperature (between 64 and 68 degrees Fahrenheit) to preserve all of the wines' freshness, vivacity and natural delicacy.

## Tasting Notes

With an intense aroma and flavor of green grapes, honeysuckle, pineapples and mangos, this delicious dry white is the perfect pair for all salads, cold meats, cheeses and is an excellent aperitif wine.

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