



## Domaine Sainte Anne 2006 Entre-Deux-Mers White

Pale yellow with delicate golden reflections, this 2006 shows light fruit aromas of lemon, peach and apple, with slight vanilla nuances. Well defined acids lead to a fresh palate of exotic fruits. In its finish, the minerality of Sauvignon, heavy richness of Semillon, and floral aspects of Muscadelle all contribute to this wine's perfect balance. Excellent in its youth with shellfish, seafood, white meat, vegetarian and other light dishes.

## Domaine Sainte Anne 2005 Bordeaux Red

The intensity and depth of ruby color show this 2005 vintage to be quite exceptional. Its aromas suggest black fruits, jam and cooked prunes. Hints of nut and beeswax add to the aromatic complexity of this classic Bordeaux blend. The full fruity palate is based on firm tannins that assure good aging potential. Excellent with herbed cheese, grilled meats or fish, duck and other game.

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The Boudon vineyard has been certified organic since 1963 and was the first organic vineyard in the Bordeaux region.

<b>Vintage:</b>	2006	2005
<b>Appellation:</b>	Entre-Deux-Mers	Bordeaux
<b>Color:</b>	White	Red
<b>Region:</b>	Haut Benauges Entre Deux Mers	Haut Benauges Entre Deux Mers
<b>Vineyard type:</b>	Clay and silt	Clay & limestone
<b>Grape Varieties:</b>	40% Semillon 40% Muscadelle 20% Sauvignon Blanc	35% Merlot 57% Cabernet Sauvignon 8% Petit Verdot
<b>Vinification:</b>	Fermentation at low temperature 15% aged 6 months in oak barrels	Traditional vatting time: 20 days Aged in oak barrels for 6 months

**VIGNOBLE  
BOUDON**

Le Bourdieu France  
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