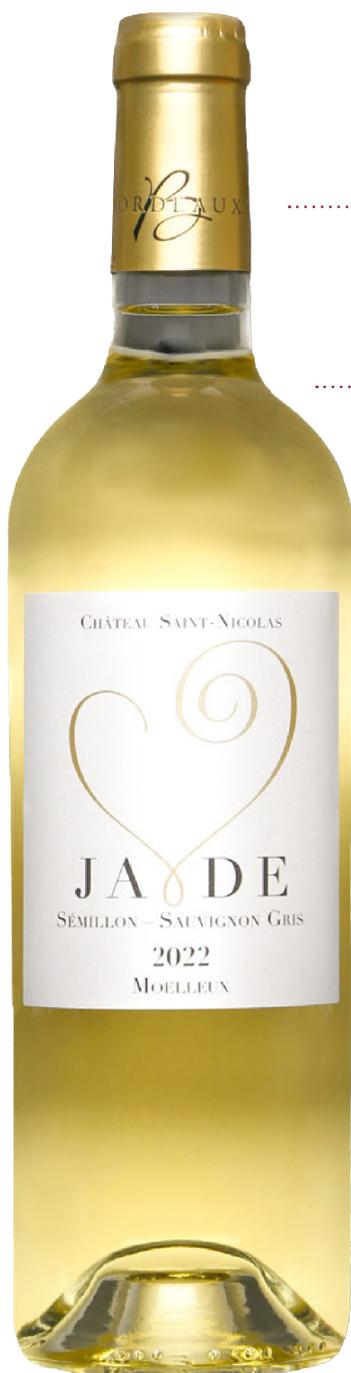


Jade 2022

A.O.P
PREMIÈRES CÔTES
DE BORDEAUX



The Spirit

A subtle balance between sweetness and freshness, where delicacy is expressed with finesse.



The Vineyard

Blend: 50% Sémillon, 50% Sauvignon Gris

Soils: clay and silt. Young vines. Average yield: 22 hl/ha.

Phytotherapy used in the vineyard (horsetail, valerian, nettle and meadowsweet).



Vinification and Ageing

Slow pressing and fermentation between 14° and 16°.

Ageing in stainless steel vats.

Bottling at the château.

Production of 4,000 bottles.



Tasting Notes

The color is clear, with a subtle yellow hue. The initial nose is delicate, revealing subtle floral notes of acacia, then opening up to citrus and candied fruit. The palate has a smooth and balanced attack, followed by a freshness carried by subtle notes of exotic fruit.

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