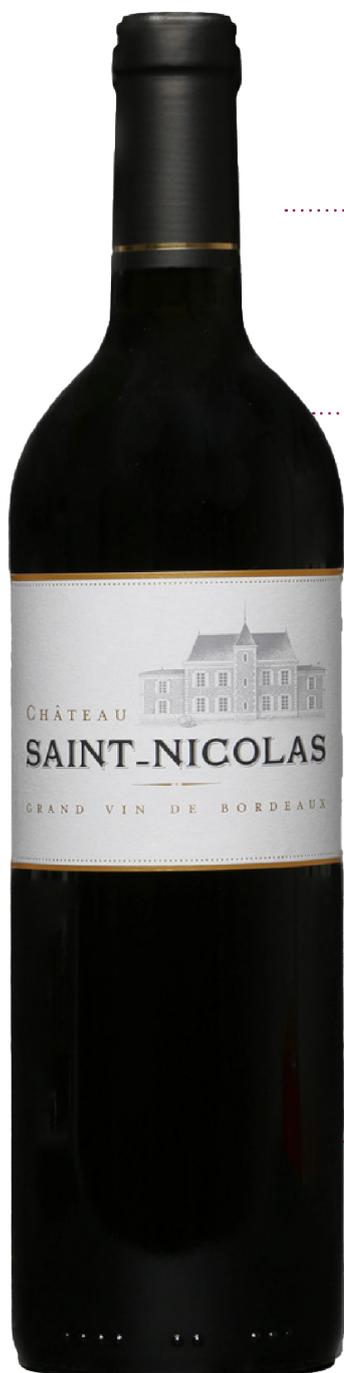


Château Saint Nicolas 2016 •

A.O.P
CADILLAC
CÔTES DE
BORDEAUX



SILVER MEDAL CONCOURS DE PARIS
SILVER MEDAL CONCOURS DE LYON
90 - JAMES SUCKLING



The Spirit

Elegant and generous, it combines depth and finesse to offer a wine of character, reflecting an exceptional terroir



The Vineyard

Blend: 60% Merlot, 20% Cabernet Franc, 20% Cabernet Sauvignon

Soils: clay and gravels. Age of the vine: 25 years.
Average yield: 40 hl/ha.

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



Vinification and Ageing

Plot selection. Without sulfites from harvest to malolactic fermentation. Traditional vatting period 30-45 days. Flexible pump overs, punching of the cap.

Ageing in stainless steel vats under staves.

Bottling at the château.

Production of 35,000 bottles.



Tasting Notes

The color is deep carmine red with slight brown highlights. The nose is rich, blending aromas of strawberry, licorice, and vanilla. The palate is silky with a subtle structure. The finish is long, fruity, and slightly oaky.

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