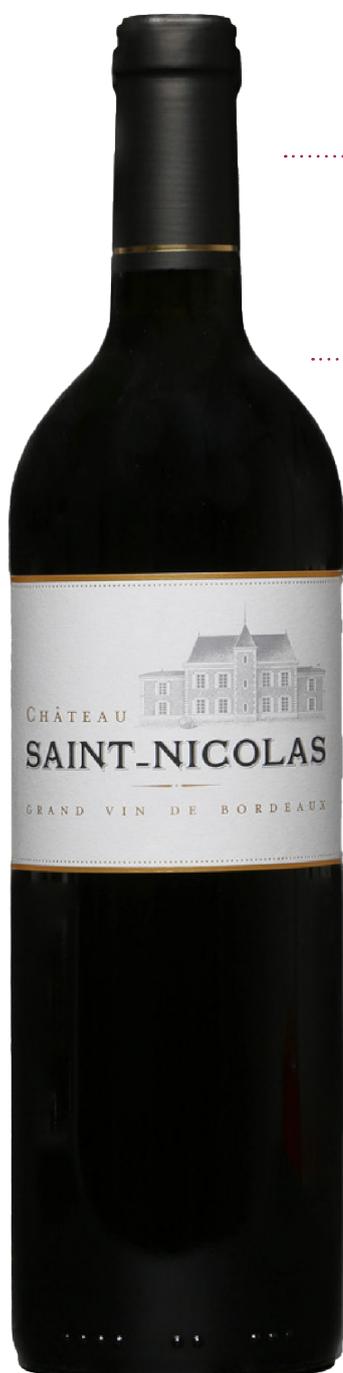


Château Saint Nicolas 2019 •

A.O.P
CADILLAC
CÔTES DE
BORDEAUX



** HACHETTE GUIDE
90 - JAMES SUCKLING
GOLD MEDAL CONCOURS DE BORDEAUX



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 25,000 bottles.



Tasting Notes

The color is clear and bright, a deep black cherry red. The nose opens with notes of plum and cherry combined with elegant smoky hints. The palate is silky, supple, and long, reminiscent of ripe red fruit and roasted notes. A beautiful balance, dominated by Merlot at optimal maturity.

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