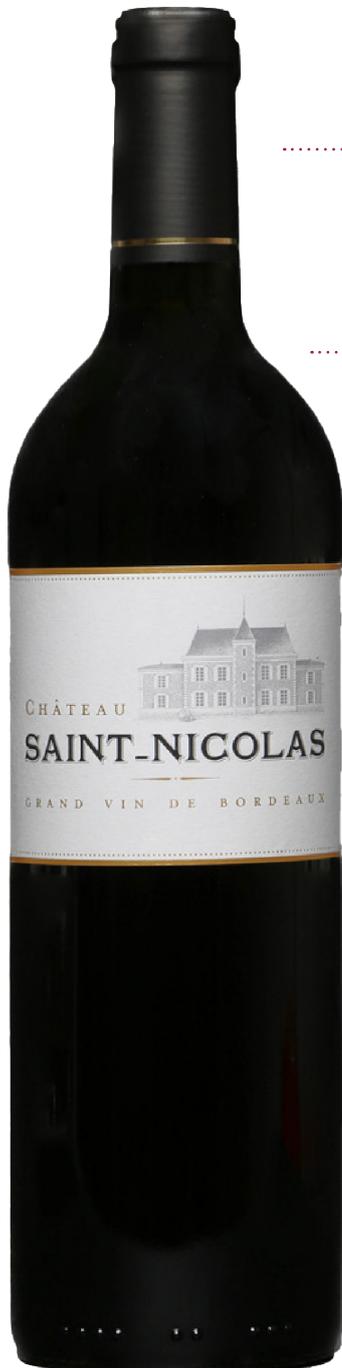


Château Saint Nicolas 2022 •

A.O.P
CADILLAC
CÔTES DE
BORDEAUX



SILVER MEDAL CONCOURS GÉNÉRAL AGRICOLE 2025



The Spirit

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



The Vineyard

Blend: 55% Merlot, 25% Cabernet Sauvignon , 20% Cabernet Franc

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 8,500 bottles.



Tasting Notes

The color is a deep chocolate ruby. The nose combines roasted notes with red fruits (blackcurrant, blueberry). The palate is full-bodied and smooth with an intense structure and a beautiful, captivating volume.

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