

# Château Tour du Videau 2018 •

A.O.P  
CÔTES DE  
BORDEAUX



**GOLD MEDAL CONCOURS FÉMINALISE 2022**



## The Spirit

A blend with a bold structure, where the generosity of the fruit combines with the depth of aging.



## The Vineyard

Blend: 70% Merlot, 30% Cabernet Franc and Cabernet Sauvignon.

Soils: clay and silt. Age of the vine: 25 years. Average yield: 45 hl/ha.

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



## Vinification and Ageing

Traditional, flexible pump overs, punching on the cap. Vatting period 30-45 days

Ageing in stainless steel vats under staves.

Bottling at the château.

Production of 25,000 bottles.



## Tasting Notes

The wine has a deep ruby color. The nose reveals beautiful aromas of black cherry, accompanied by a mentholated background and a hint of toast. The palate is powerful with structured tannins.

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