

Château Tour du Videau 2022 ●

A.O.P
CÔTES DE
BORDEAUX



*** GUIDE HACHETTE



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. Vatting period 30-45 days.

Ageing in stainless steel vats under staves.

Bottling at the château.



Tasting Notes

The color is slightly brick red with beautiful depth. The nose is clean with aromas of kirsch-soaked morello cherries and wild strawberries. On the palate, the wine is delicate and balanced with a roasted, full-bodied finish.

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