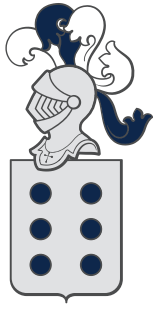


CHÂTEAU SAINT-AUBIN



2016

Dark, red colour, shiny and pure.

The nose is intense, with black and red fruits, blackcurrant, and mashed strawberries flavours.

The agitation brings smoke and toast hints, brought by a finely integrated oaking.

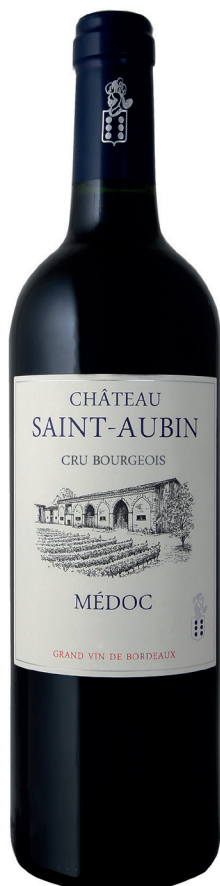
Some subtle notes of soft spices make the complexity even greater.

The mouth is round, rich and voluptuous.

The fruity side is very well present, with a great frame and a nice balance.

Tannins are well integrated, and soft.

The fruity notes lingers superbly in the mouth.



Château Saint-Aubin is a Medoc property of a single taking. Charles Fernandez de Castro restructured and led with passion his family estate. Located on graves, it offers a wide range of grape varieties: Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Carmenere and Malbec.

This blend of grapes produces a balanced wine that combines power and elegance, charm and complexity.

GRAPES VARIETIES

Merlot 40%, Cabernet Sauvignon 11%, Cabernet Franc 7.5%, Petit Verdot 17%, Carmenère 18%, Malbec 6.5%

SURFACE AND TERROIR

19 hectares 65 ares 41 centiares in 2016

on Garonne's grave

planting density: 5000 plants / ha

yield: 55 hL / ha

HARVEST, VINIFICATION AND AGING

Mechanical harvest from September 29 to October 13, 2016.

Vinification in stainless steel vats, maceration for 30 days.

Aging for 18 months for half in oak barrels French.