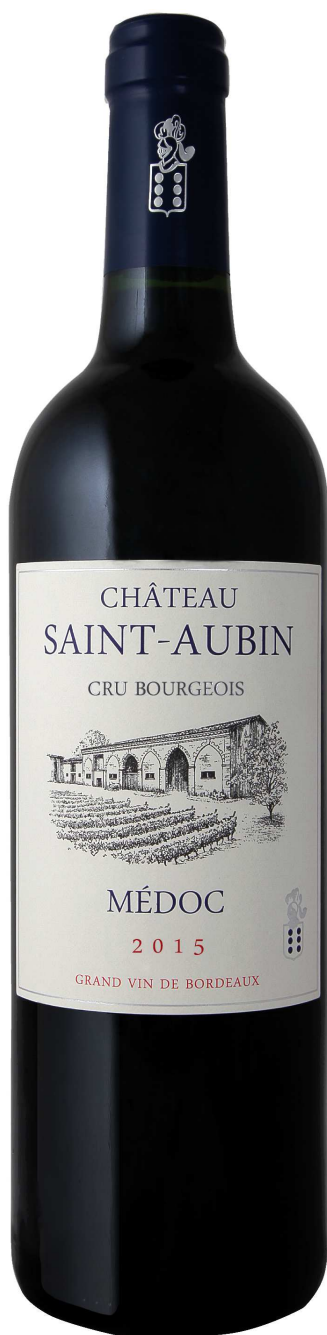


An attractive bright ruby-purple colour. A red-berry fruit character that develops to notes of ripe blackberries and plums with a swirl of the glass. The oak is handled with great finesse, giving the impression of delicate spice and a hint of smoke.

A mouthfilling palate with a savoury intensity formed by rich and ripe tannins, and a perfect balance of structure and acidity. Long finish on the fruit.



CHÂTEAU SAINT-AUBIN

MÉDOC, CRU BOURGEOIS

2015



Château Saint-Aubin is a middle-sized property in the Médoc region, run by Charles Fernandez de Castro who manages his family estate with great passion. Situated on gravel soils, it is planted with all six permitted Bordeaux red grape varieties: from classical Merlot, Cabernet Sauvignon and Cabernet Franc, to Petit Verdot, Carmenere and Malbec.

These grape varieties make a complex wine that is smooth and well-balanced

GRAPE VARIETIES:

Merlot 41%, Cabernet Sauvignon 12%, Cabernet Franc 7%, Petit Verdot 16%, Carmenere 17%, Malbec 7%

Surface area and soil:

19 hectares 65 ares 41 centiares in 2015, on gravel soils.

Planting density: 5000 vines / ha.

Yield: 55 hl/ha

Harvesting, wine-making and ageing process:

Manual and mechanical harvesting from 21 September to 6 October 2015. Wine making in cement vats, 30 days maceration. Ageing of 18 months, of which 50% in French oak barrels

Production: 140.000 bottles in 2015. Alc.: 12,5%