

A satisfyingly-deep colour. The bouquet is fine and elegant, with aromas of fresh raspberry fruit and ripe blackcurrants complemented by well-integrated notes of oak, and hints of warm spice and chocolate. The blend of the six grape varieties gives rise to a palate which is complex and structured, and distinguished by a subtle interplay of power and freshness, all of which form a sound base for a promising evolution to come. Will mature to optimum drinking over 2-3 years (to 2019) and will age well for up to 12 years (to 2024).

CHÂTEAU SAINT-AUBIN

MÉDOC, CRU BOURGEOIS

2014



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 49%, Cabernet Sauvignon 13%, Cabernet Franc 7%, Petit Verdot 19%, Carmenere 6%, Malbec 6%

Surface area and soil:

17 hectares 5 ares 6 centiares in 2014, on gravel soils.
Planting density: 5000 vines / ha.
Yield: 55 hl/ha

Harvesting, wine-making and ageing process:

Manual and mechanical harvesting from 1st October to 11 October 2014. Wine making in cement vats, 40 days maceration. Ageing of 18 months, of which 50% in French oak barrels
Production: 120.000 bottles in 2014. Alc.: 12,5%

