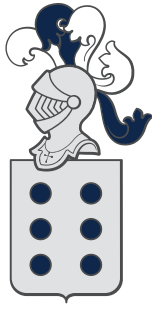


# CHÂTEAU SAINT-AUBIN



## 2013

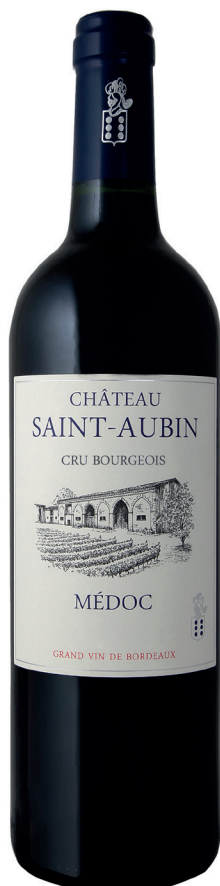
Red and shiny colour.

Nice and precise at first smell, intense with a good balance between the oak, toast, vanilla hints, and the fruity notes: red fruit (raspberry, redcurrant), and blue fruits (plums, blueberries).

Some soft spicy notes are also coming from this complex fresh fruit bouquet.

The mouth is round, fruity, with a velvety, integrated tannin structure. It is a gourmet wine, with a smooth final.

To appreciate on your will between today and the next eight years.



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 50%, Cabernet Sauvignon 13%, Cabernet Franc 7%, Petit Verdot 20%, Carmenère 4%, Malbec 6%

### SURFACE AND TERROIR

17 hectares in 2013

on Garonne's grave

planting density: 5000 plants / ha

yield: 46 hL / ha

### HARVEST, VINIFICATION AND AGING

Mechanical harvest from September 27 to October 8, 2013.

Vinification in stainless steel vats, maceration for 30 days.

Aging for 18 months for half in oak barrels French.