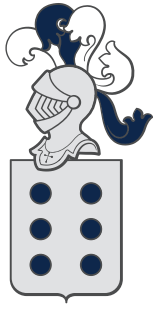


# CHÂTEAU SAINT-AUBIN



## 2012

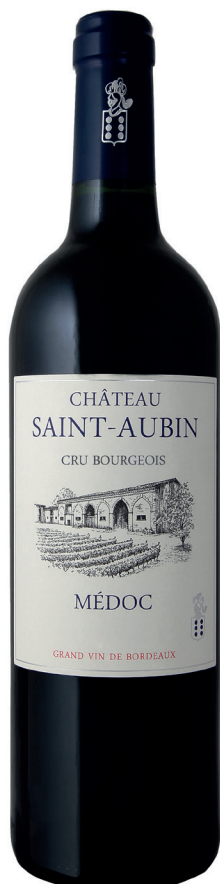
Clear, shiny black cherry colour. An aromatic and lush nose, that express some spicy, oaky and black fruit notes

A round wine on first sip, that gets a good volume, and a velvety finish.

A well structured wine, with a lot of elegance, being built on soft and velvety tannins.

Nice aromatic length, where we find the notes we had on the nose, that leaves us with a precise spice and black fruit bouquet.

To drink today and in the next 8 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 51%, Cabernet Sauvignon 14%, Cabernet Franc 6,5%, Petit Verdot 15%, Carmenère 7%, Malbec 6,5%

### SURFACE AND TERROIR

15,5 hectares in 2012

on Garonne's grave

planting density: 5000 plants / ha

yield: 47 hL / ha

### HARVEST, VINIFICATION AND AGING

Mechanical harvest from October 5<sup>th</sup> to October 16, 2012.

Vinification in stainless steel vats, maceration for 27 days. Aging for 18 months for half in oak barrels French.