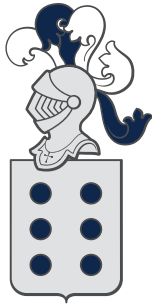
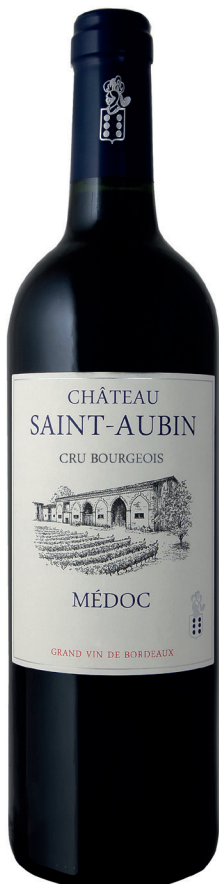


# CHÂTEAU SAINT-AUBIN



## 2017

A red fruits nose, who get more complex when agitated, with plums and ripe fruit notes. A spicy character, freshness with smoke hints. The wooden notes are very subtle, with a final toasted touch. The mouth is round, full, with a nice intensity of flavors. A great balance between the body and the acidity gives to this wine some smooth and soft tanins. A good concentration, with a long, fruity finish.



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 42.5%, Cabernet Sauvignon 8.5%, Cabernet Franc 7.1%, Petit Verdot 17%, Carmenère 17.8%, Malbec 7.1%

### SURFACE AND TERROIR

18 hectares 99 ares 44 centiares in 2017  
on Garonne's grave  
planting density: 5000 plants / ha  
yield: 52.54 hL / ha

### HARVEST, VINIFICATION AND AGING

Mechanical harvest from September 14 to September 25, 2017.

Vinification in stainless steel vats, maceration for 30 days.  
Aging for 18 months for half in oak barrels French.