

CHÂTEAU DE BENAUGE Bordeaux Supérieur rouge



Standing on the highest point of the Entre-Deux-Mers region, the Château was built in the 11th century and has dominated the Bordeaux vineyards for over a thousand years. With a rich and exciting history, it was notably a high place of resistance during the Gascony revolt in the fall of 1253. In 1426 by royal decision of Henri VI, king of France and England, the viscounty was officially erected in Benauge county. The castle of Benauge is registered as a Historic Monument since 1995.



A.O.C. : Bordeaux Supérieur rouge

Disrict : Arbis

Vineyard surface area : 10 hectares

Terroir : Clayey-gravelly slopes with a southern exposure

Grape varieties : 80% Merlot, 20% Cabernet Sauvignon

Average vine age : 25 years

Viticulture : Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green pruning", for a homogeneous distribution and proper aeration of the grape bunches. Mechanical grape harvesting.



The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification : Destemming, crushing and vatting. Cold pre-fermentation maceration during 72 hours, to delicately extract colour and fruitiness. Fermentation and maceration in stainless-steel, temperature-controlled tanks during 15 days on average, for controlled extraction.

Ageing : in oak barrels for 8 months.

Tasting notes :

The red color has light purple reflections. The nose is complex and elegant with aromas of ripe red fruits compote with spicy notes. The mouth is smooth and balanced. The tannins reinforce the charming character of this wine. It will perfectly match with cold meats and red meats.



BORDEAUX