



ORIGIN

Bordeaux (Right Bank),
France

APPELLATION

AOC St. Emilion Grand
Cru

VINEYARD

40 yr. old vines on
average
5.77 hectares of
clay/sand soils

BLEND

69% Merlot, 28%
Cabernet Franc, 3%
Cabernet Sauvignon

FARMING

Plot Selection, bud's
removedl, green harvest,
hand-picked

WINEMAKING

Fermented in stainless
steel tanks and one
week of maceration.
Pressed vertically for a
very soft extraction.

AGING

Aged in French oak
barrels for 18 months

ALCOHOL CONTENT

13.5%

CHÂTEAU BENITEY

« St. Emilion Grand Cru »

Cabernet Franc and Merlot work a distinctive magic in Saint-Emilion, bearing wines with a soft approachability that develops to silky complexity with time. The soils here are truly unique, clay and limestone and sand that is very favorable to these grape varieties. A luscious mouthfeel is the invitation of Merlot, and over 25% Cabernet Franc builds up texture and brings age ability to this wine.

Near the village of Saint Laurent des Combes, in the Bordeaux Right Bank appellation of Saint-Émilion, Château Benitey's 40-year-old Merlot, Cabernet Franc and Cabernet Sauvignon vines have roots deep in clay-sandy soils at the foot of a hill. The wine is aged in French oak barrels, opening to gorgeous aromas of red and black berries along with floral and stone notes. Elegant and structured, there is an admirable underlying minerality driving this wine through its finish.

ACCOLADES FOR 2015

International Wine Report - 91

"The 2014 Château Benitey is a lovely mineral driven blend of Merlot, Cabernet Franc and Cabernet Sauvignon, sourced from 40 year-old vines, which are planted to the clay and sandy soils situated in close proximity to some of the most famous Château's in the region, including Bellefont-Belcier, Larcis Ducasse and Tertre Roteboeuf. The wine itself was aged in French oak and opens to aromas of cherries and blackberries laced with floral, tobacco and crushed stones all coming together in the glass. The medium body is elegant, structured and underlined with minerality which persists through the finish. A gorgeous expression of Saint-Émilion terroir. (Best 2017-2025) - July, 2017 (JD)"
-I.W.R.

