



PRODUCTA VIGNOBLES
talents durables

CHATEAU DE BENSSE

MÉDOC CRU BOURGEOIS



THE VINEYARD

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation. The Cru Bourgeois appellation is reserved for wines of high quality.

HISTORY

The name "de Bense" goes back to the 17th century. Nicolas De Bense was a horseman in the Knights of Saint-Louis. This order was created by Louis XIV to reward catholic officers. A very old Médoc property, it now belongs to Château Fongiras.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 4 weeks to provide a wine for ageing, rich in tannins.



GRAPE VARIETIES

55% Merlot, 37% Cabernet sauvignon, 7% Cabernet franc, 1% Petit verdot



FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Rich and complex nose with subtle oak notes. Full and well-structured mouth. The wine has a real personality, both its deep garnet-red colour and its bouquet mixing violet, leather and undergrowth.



AWARDS AND MEDALS

Millésime 2012 : Medal Silver, Prix d'excellence Vinalies 2014
Millésime 2012 : Medal Gold, Gilbert et Gaillard 2016

