

# La Bienfaisance de Sanctus, Saint Emilion Grand Cru, 2016



Ref: 00217/FR



## About the producer

In 1990, Château La Bienfaisance was purchased by its still current owners, which consists of a partnership between the Duval-Fleury and Corneau families. Château La Bienfaisance is located in the Fombrauge sector of the Saint Emilion appellation, which is just due east of the St. Emilion village. The 10.5-hectare vineyard of Chateau La Bienfaisance is planted to 85% Merlot and 15% Cabernet Franc. The terroir is typical of the St. Emilion appellation with its clay and limestone soils.

## Wine growing / wine making

The 2016 vintage in Saint-Émilion was characterized by favourable weather conditions. Spring was warm and dry, promoting early flowering. Manual sorting table, gravity-fed transfer to the tanks. Whole berries (no crushing). Temperature control, pumping over, and punching down during vinification. Parcel-by-parcel vinification. Indigenous yeast. Alcoholic fermentation in wooden, stainless steel, and concrete tanks, malolactic fermentation in barrels. Temperature control, pumping over, and punching down during vinification. 12 months in barrel. 15 % new barrels, 65 % one wine, 20 % in vats ageing on lees for 4 months.

## Tasting notes

"Smoke, espresso, licorice and ripe juicy plums open the nose. On the palate, the wine is round, plush, sweet, fresh and polished." Jeff Leve, Wine Cellar Insider 92/100.

## Food pairing

Roast rib of beef, duck, oxtail, beef cheeks, wild boar sauté, tagliatelle with girolles, mushrooms on toast, herb-crusted leg of lamb.

## Technical details

Varieties:  
85% Merlot  
15% Cabernet Franc  
Closure: Cork  
ABV: 14%  
Colour: Red

Style: Still wine  
Case Size: 6 x 75cl  
Oak Aging: 12 months