

# CHATEAU SAINT-FLORIN 2015

## Appellation Bordeaux Rouge

### ~ Background ~

Château Saint-Florin is located in the small village of Soussac on the slopes of the Butte de Launay - the highest point in the Entre-Deux-Mers region. The 80-hectare estate has belonged to the Jolivet family for 5 generations. Jean-Marc and Catherine took over the management of the property in 1981 and in recent years, has handed over the management of the estate to two of their 3 daughters Benedict, Director of Sales & Marketing, and Marie, Winemaker & Technical Director.

Over the years, they have grown and modernized their facilities but kept their goal simple: to produce the best wine their terroir has to offer at the best price possible. A dynamic and innovative family, the Jolivet's are personally involved in each stage of the winemaking from the viticulture until final bottling. They are one of the top producers in the region and market their wines under several brands.

They produce a Bordeaux Red, Bordeaux White and Bordeaux Rosé.

### ~ Viticulture ~

- The vineyards are planted with **85% Merlot, 15% Cabernet Sauvignon**
- Vineyards on the plateau and south-facing slopes with a density of 3,300 vines/hectare.
- The average age of the vines is 20 years.
- The average yield is 50 hectoliters per hectare.
- Clay and limestone soil.
- Grass growing between every other row; organic fertilizers.
- Excess bud removal on Merlot vines; mechanical leaf-stripping; green harvest of the Cabernet Sauvignon & Cabernet Franc vines immediately after grapes change color, to promote better ripening and concentration.

### ~ Winemaking ~

- Individual plot monitoring and ripeness checks twice weekly
- Vinification by parcel.
- Implementation of winery monitoring procedures for traceability of the wine back to individual plots
- Fermentation in temperature controlled stainless steel vats; total maceration period of 25 days; two controls weekly.
- Thermoflash fermentation for the Cabernet Sauvignon ensures full, ripe fruit in the final product
- Aged 12 months in stainless steel tanks with French oak staves.
- All wines bottled at chateau with CO2 to prevent oxidation
- Batch numbers marked on the capsules.
- Production of 500 000 bottles.



CABERNET SAUVIGNON - MERLOT



### ~ Tasting Notes ~

*Beautiful deep purple robe. Intense nose of red berry fruits and candied black cherries, blackberries and blackcurrants. This medium-bodied wine is fruity in the mouth with a hint of spices, and silky, tasty tannins that melt in the mouth. Lovely wine to drink with any meat dishes, such as roast chicken, steaks, pork tenderloin, and pastas and cheeses.*

AQUITAINE  
WINE COMPANY



**86 Points**

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