

*Benjamin*

du Château LAMARTINE

---



**Appellation**  
AOP CAHORS

**Cuvee**  
BENJAMIN

**Bottled**  
At Château by GAYRAUD Family

**Presentation**  
Bottle « Tradition »

**Grapes/varieties**  
85% Malbec, 15% Merlot

**Terroir/yield**  
Young vines on clay-siliceous (30%), clay-limestone (50%) and limestone (20%)  
terroir - 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> terrace of Lot Valley.  
Yield 50 Hl/ha.

**Wine-making/maturing**  
Traditional method in stainless steel tanks, temperature controlled to 28°C at the end of  
fermentation.  
Ageing in stainless steel tanks until the bottling, 18 months after the harvest.

**Tasting notes**  
A superb deep cherry bigarreau color; the nose offers a bouquet of fruity and liquo-  
rice aromas. The tannins are round and the red fruits notes stand out in mouth.  
A 100% pleasure wine!

**Laying-down potential**  
4 years

**Service temperature**  
To serve between 17° and 19°C.  
It is perfect for all your everyday dishes and especially all your grilled meats.

