



Château Cardinal

Montagne Saint Emilion

Area: 9.83ha

Plant varieties: 70% Merlot, 25% Cabernet Sauvignon, 5% Cabernet Franc

Average age of plants: 30 years

Soil: argilo-calcareous

Location: Montagne St Emilion is the most prestigious satellite of St-Emilion

Tasting: Deep ruby colour, with ripe fruit on the nose and a mellow, lightly tannic structure with spicy notes. A full-bodied, well-balanced wine with a seductive finish.

Serving tips: can be left to mature for a few years.

Will be best with grilled beef steak, especially the famed Bordeaux *entrecote* –steak broiled over trimmings of pruned vines. Marries well with hard we's cheese (*Pyrénées* cheese), as well as *Comté*, *Parmigiano*.

Distinctions: Mme Bertin's favourite

