



Château St Christophe

SAINT-ÉMILION GRAND CRU



SHORT SUMMARY

Château Saint-Christophe is an independent winery in the commune of Saint-Christophe-des-Bardes, just two miles east of historic Saint-Emilion. Through successive generations of the Richard-Biès family, artisan winemakers have passed on their experience of caring for their 9 ha vineyard, rooted for half a century in a terroir rich in clay and limestone

The health of the vines is carefully monitored and viticulture follows the laws of nature. Thinning, pruning and careful control of the fruit are managed to ensure the quality of the grapes. The best bunches, destemmed and hand-sorted, end up in the vat for a complex work of alchemy. The wine, assembled with 85% Merlot and 15% Cabernet Franc, is then aged in french oak barrels for twelve months before being bottled unfiltered.

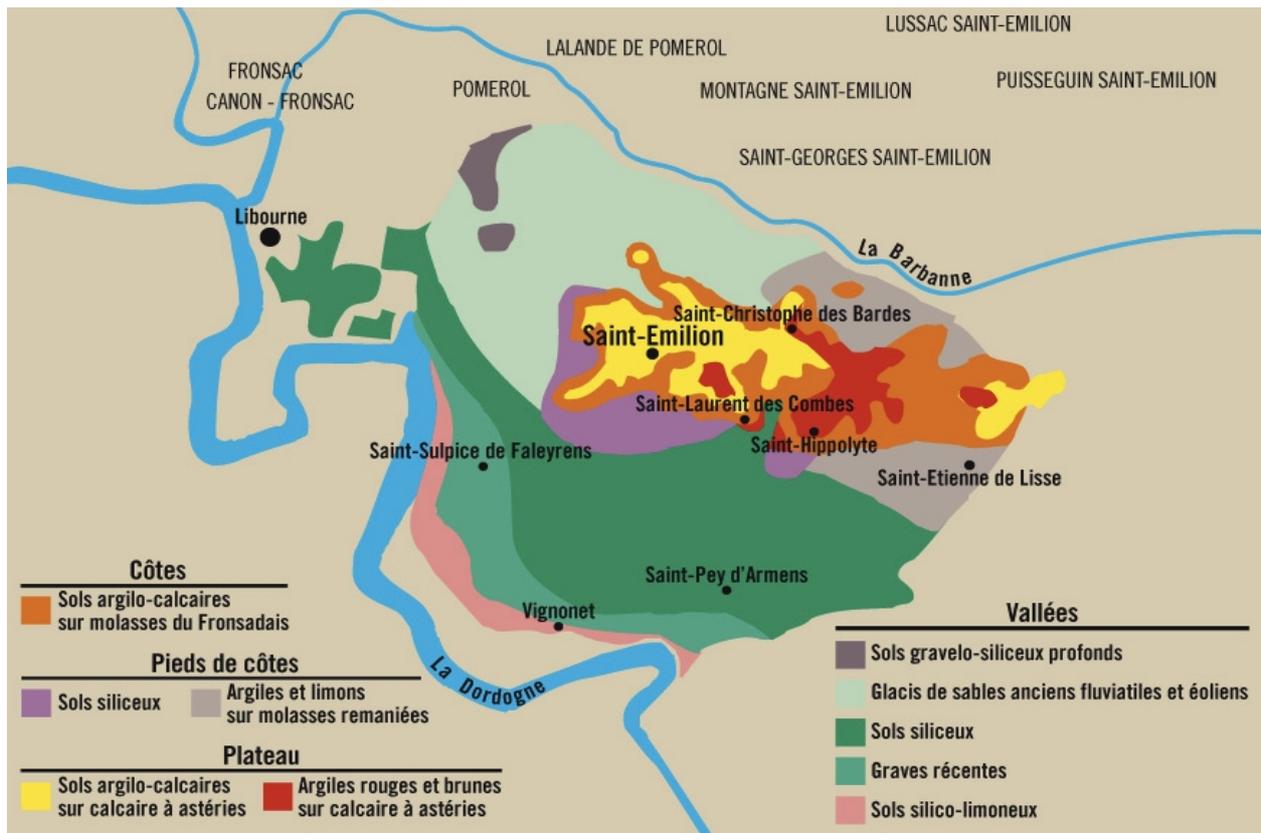
With a beautiful ruby red colour, it presents aromas of ripe fruit against a subtle background of vanilla. On the palate it is harmoniously warm, round and fruity (fig and blackberry), the whole supported by smooth tannins. It is best served at 16°-18°C and can be enjoyed on its own or with sauced meat dishes.

A FAMILY TRADITION

The Richard-Biès family have been vigneronns for centuries. At the beginning of the 20th century, Denis Biès brought into existence Château Saint-Christophe, building on his career as a cellar-master in Pomerol and Saint-Emilion.

After World War II, his granddaughter married Gilbert Richard, who continued the tradition of family-owned, independent wine-making. Fifty years later again, their son, a wine broker, and their grandson, an oenology graduate, cultivate the same spirit of the land.

TERROIR OF THE « HIGH » SAINT-EMILION



The vines of Château Saint-Christophe (located around the commune of Saint-Christophe-des-Bardes) live well on the plateau of Saint-Emilion. Rooted for on average half a century in a terroir rich in clay and limestone, the vines soak up just enough rain to flower abundantly in the southwestern sun. Generations of artisan winemakers have passed on their experience of caring for these beautiful plants. Year after year, the grapes grow rich and sweet.

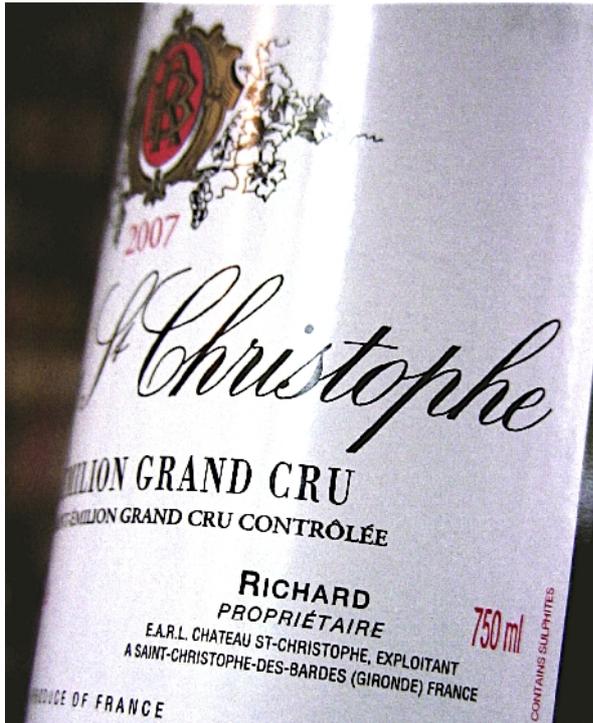
TRADITIONAL WINE-GROWING

The Richard family and their team work daily in the vineyard. As sustainable farming aims to minimize the use of pesticides and herbicides, the health of the vines is carefully monitored and viticulture follows the laws of nature. Thinning, pruning and careful control of the fruit are managed to ensure the quality of the grapes. The best bunches, destemmed and hand-sorted, end up in the vat for a complex work of alchemy orchestrated by oenologist Marc Quertinier. After that the story remains in the shadows, until mandatory sampling reveals a new vintage.

A CLASSIC WINE OF SAINT-EMILION

Château Saint-Christophe continues to produce its fruity, unoaked wine under the Saint-Emilion appellation, with vinification and ageing in vats. Aged in French oak for twelve months, the Grand Cru is a classic vin de garde displaying a neat balance between fruit and wood flavours. Finally a special cuvée called 'Le Primas', handpicked from a tiny parcel of centenarian vines and matured in new oak barrels, has been made in selected vintages since 2005 - this wine is only available in limited quantities.

SPECIFICATION SHEET



Château Saint-Christophe *AOC Saint-Emilion Grand Cru*

Vineyard

Cultivated area: 23 acres

Planting: Merlot 85%, Cabernet Franc 15%

Vines age: 50 years

Type of soils: clay and limestone

Cutting: double Guyot

Wine Making

Harvest: mechanical, manual

Type of tanks: concrete

Aging: french oak barrels

Aging period: from 12 to 18 months

Average yearly production: 55 000 bottles

Mis en Bouteille: estate bottled

CUSTOMER SERVICES



Visit and wine tasting



World wide delivery

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