



## La Croix des Aubrais Saint-Emilion Grand Cru 2022

AOC Saint-Emilion grand cru, Bordeaux, France

Derived from exceptional properties, the La Croix des Aubrais range is now available as a Saint-Emilion Grand Cru. This wine is the result of a selection of the best plots from the cooperative winegrowers of the Union de Producteurs de Saint-Emilion. Vinified with the utmost precision, it offers a lot of finesse.

### TERROIR

Clays, clay-limestone soils

### IN THE VINEYARD

Manual harvesting by plot and grape variety

### WINEMAKING

Gravity filling in thermo-regulated stainless steel tanks  
Pre-fermentation maceration  
25 to 30 days vatting  
Malolactic fermentation in tanks

### AGEING

Aging for 18 months in French oak barrels, 70% new wood, 30% barrels of 1 wine.

### VARIETALS

Merlot 52%, Cabernet franc 48%

### 14 % VOL.

Contains sulphites.

### TASTING

An elegant wine.

### VISUAL APPEARANCE

Very beautiful deep dress.

### AT NOSE

The nose, complex and delicate, reveals woody notes of spices combined with aromas of red fruits, such as cherry and raspberry.

### ON THE PALATE

The attack on the palate is fresh and velvety with a beautiful sweetness. The mid-palate is textured and has a nice density typical of a Saint-Emilion Grand Cru in this great vintage that is 2022. The finish is tasty, pleasant with enjoyable smoky and fruity notes and an aromatic persistence that heralds a great aging potential for this wine.

### FOOD PAIRINGS

A veal chop with porcini mushrooms or a pheasant with grapes will work wonders with your guests as an accompaniment to this delicate wine.

### REVIEWS AND AWARDS



Argent

Concours de Bordeaux Argent, 27/04/2025

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