



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.

