

La Croix des Aubrais Pauillac 2021

AOC Pauillac, Bordeaux, France

From the greatest terroirs of Pauillac, La Croix des Aubrais comes from vines that are over 30 years old. The bespoke care given to the vinification and maturing process ensures a perfect balance between power and elegance. The quality of this wine is constant from one vintage to the next, and it is in line with the great wines of the appellation.

TERROIR

Garonne gravel on clay.
Manual harvest.

WINEMAKING

Traditional method of winemaking using thermo-regulated stainless steel vats.

AGEING

Ageing 12 months in barrels, 25% in new oak and 75% in one year old oak (medium heating).

VARIETALS

Cabernet sauvignon 45%, Merlot 35%,
Cabernet franc 12%, Petit verdot 8%

Contains sulphites.

AGEING POTENTIAL

10 to 15 years

TASTING

This Pauillac offers a deep color with a light purple rim.

The intense nose reveals notes of black fruits, aromas of truffle, blackcurrant and woody cedar.

The palate is round and powerful supported by tasty tannins that offer a very nice balance of flavors to end on a silky and long finish.

