



La Croix des Aubrais Saint-Julien 2021

AOC Saint-Julien, Bordeaux, France

Between the river and the ocean, the climate of Saint-Julien is ideal for the vineyard. The vines from which this wine is made are over 30 years old and grow on a homogeneous soil composed of the best gravel of the appellation. In addition, the tailor-made care given to its vinification and maturation allows for a perfect balance between suppleness 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

Merlot 90%, Cabernet franc 10%

Contains sulphites.

AGEING POTENTIAL

10 to 15 years

TASTING

This wine offers a bouquet of complex and delicate aromas. Still young, it offers beautiful notes of black and red fruits, such as blackberry and blueberry. The palate is elegant, firm and powerful. It is concentrated, velvety and reveals a light woody note, tinged with elegance. Delicious in its youth, this wine is ready to drink now after decanting.

