



La Croix des Aubrais Pomerol 2022

AOC Pomerol, Bordeaux, France

From a magnificent family estate, La Croix des Aubrais comes from vines over 40 years old. The bespoke care taken during vinification and ageing ensures a perfect balance between power and elegance. Consistently high quality from one vintage to the next, this cuvée is in the tradition of the great wines of the appellation.

TERROIR

Sand and gravel floor, iron filth in the basement.

IN THE VINEYARD

Manual harvesting, destemming and sorting.

WINEMAKING

Traditional vinification

Fermentation in temperature-controlled stainless steel vats.

AGEING

Aged in French oak barrels (1/3 new) for 15/18 months.

VARIETALS

Merlot 85%, Cabernet franc 10%, Cabernet sauvignon 5%

Contains sulphites.

AGEING POTENTIAL

10 to 15 years

TASTING

Very beautiful colour with black tints.

A rich, complex bouquet, with aromas of red fruit and hints of leather and undergrowth.

Well-balanced, full-bodied and harmonious on the palate, with fine ripe fruit tannins building to a long, persistent finish.

