



Château La Croix de Pez 2019

AOC Saint-Estèphe, Bordeaux, France

PRESENTATION

Since 2014, this 7hectare family vineyard has been cultivated, harvested and vinified by the new generation.

LOCATION

The vineyard is planted on particularly well-drained gravelly hilltops, which protect the vines from excess humidity. The subsoil, made up of clay and limestone, gives the wine a unique personality.

TERROIF

Clay-gravelly soils.

IN THE VINEYARD

Mechanical and manual harvesting. Rational pest management.

WINEMAKING

Traditional with prolonged maceration for good tannins and colour extraction. Long fermentation of 3 to 4 weeks.

AGFING

12 to 14 months in vats and barrels.

VARIETALS

Merlot 55%, Cabernet sauvignon 45%

Contains sulphites.

TECHNICAL DATA

Production volume: 35 000 bouteilles Surface area of the vineyard: 7 ha Age of vines: 15 years old

AGEING POTENTIAL

5 to 10 years

TASTING

Rather tannic character, powerful and dark, to which age brings roundness, fruitiness and finesse.

VISUAL APPEARANCE

Beautiful deep red colour.

AT NOSE

The nose has pleasant notes of black fruits and spices.

ON THE PALATE

The palate is fruity, the tannins melted.

FOOD PAIRINGS

Country terrine, roast beef, Saint Nectaire.

