



La Croix de Fournel 2019

AOC Lalande-de-Pomerol, Bordeaux, France

La Croix de Fournel is our only wine in Lalande de Pomerol, a wonderful product that we are able to propose to exclusive clients. The Lalande de Pomerol appellation reveals its full potential here.

TERROIR

Clay-limestone soils and gravelly sands.

WINEMAKING

Harvested by plots and grape varieties selections
Filling-in concrete vats with temperature control
Pre-fermenting maceration
From 20 to 30 days maceration
Malolactic fermentation in vats
Aged in vats or in French oak barrels

VARIETALS

Merlot, Cabernet

Contains sulphites.

SERVING

Serve at room temperature. Best stored in a cellar at about 13 - 15°C.
This young vintage, nice to drink now, will even improve within 2-3 years.

VISUAL APPEARANCE

Bright and deep violet color.

AT NOSE

The wine is expressing aromas of fresh red fruits (blackcurrant).

ON THE PALATE

On the palate, there are hints of spice and liquorice. It is round, soft and well-balanced. The lovely and lingering finish makes easy to enjoy this fine wine.

FOOD PAIRINGS

It is the perfect match for roast or grilled meats and rich cheeses.

