



## 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.

