



CHÂTEAU DE LA CROIX MÉDOC "CRU BOURGEOIS" 2012



Stéphanie is the 5th generation of the Francisco's family to farm this land since 1870. The original 3 acres of vines has grown to 79 acres today and are still surrounded by a 30 acres forest that provide all the vine stakes and a natural protection to the ocean. Located further north of the Médoc, in the village of Ordonnac, they benefit from a unique microclimate with the influence of the Gironde estuary and the proximity to the Ocean.

Classified "Cru Bourgeois" since 1932, for their Terroir of exception, they are always proud to call themselves "Vigneron indépendant" (Independent Wine-grower) in a region dominated by soulless world-class castle. They cherish their vines in the best sustainable way and harvest by hand to bring only the perfect grapes into the cellar.

No "second" wine here, they focus all their effort in one single cuvée and do it right.

Staying away from the overwhelming "Négoce" the majority of their production is sold to a clientele of connoisseurs in France and thankfully to us as well.

The motto of Château de la Croix that you will see in front of each label, sum up everything "A Family – A Terroir – A Passion"

SOIL TYPE _____

Gravelly soil along the Gironde and clay and limestone on the plateau.

VARIETAL _____

35 years old vines in average with 50% Cabernet Sauvignon (On the gravelly terraces – bring structure and color), 45 % Merlot (On the chalky plateau – bring the roudness and fruit), 4% Cabernet Franc (Bring the finesse of tannins and freshness), 1% Petit Verdot (Bring power and length)

CULTURE _____

Sustainable farming with traditional working of the soil for the clay and limestone parcels and natural grass cover for the gravelly soils. No use of herbicides.

Short pruning in double guyot, disbudding and leaf thinning to limit the production. Harvest exclusively by hand.

VINIFICATION _____

Fermentation and maceration of 5 weeks in thermo-regulated concrete vats. 18 month of ageing in French oak barrels with 1/3 new each year. Albumen fining before bottling which happens 20 month after the harvest.

TASTING NOTES _____

Nice "Bouquet" of blackcurrant, blueberry and licorice. A touch of mocha and slight mentholated freshness. Full, peppery and showing a silky persistence.

