

Château Croix du Trale

Haut-Médoc

*Elegant and supple wine with a good cabernet sauvignon fruit intertwined with spicy notes and ripe tannins.
To drink over red meats, little game and cheeses*

LOCATION : Familial estate created in 1974 and located in Saint-Seurin de Cadourne, last commune of the Haut-Médoc, at the north of Saint-Estèphe and bordering on one side the Gironde river and on the other side the Atlantic Ocean.

VINEYARD AREA : 12.20 hectares

SOIL : Clayey-calcareous and gravelly

GRAPE VARIETIES : 50% Cabernet Sauvignon, 50% Merlot

Age of the vines: 25 years

HARVESTING : One part of the vineyard is ploughed, one part is under grass and the rest is weeded. Green harvest, taking out of the vine-shoots, deleafing on one side. Mechanical harvesting.

WINEMAKING : Cold maceration before fermentation during 48 hours, traditional vinification in stainless steel vats and maceration after fermentation during one week with "cliquage" and daily pumping-over.

AGEING : Ageing in vats.

ANNUAL PRODUCTION : About 35 000 bottles

