

Vintage 2016



AOP Haut-Médoc

Owner: Cruse family. Manager : Armelle Cruse.

Technical Director: Gérald Verrac.

A reasoned protection of the vineyard, according to the pressure of the diseases and the climatic hazards.

The vineyard

28 hectares of AOP Haut-Médoc.

Nature of the soil: mainly clay and limestone.

Age of the vines: the oldest parcel dates from 1959, the youngest from 2016.

The vintage

The very good late season of the vintage allowed us to wait for the optimal maturity of the tannins. Careful green harvesting for this vintage optimised the quality. 70% of the wine is aged in barrel for 12 months, but only 20% are new barrels. Parcel-by-parcel selection at vatting. Vatting time of 3 to 4 weeks: pumping over and racking guided by regular tasting for a gentle and controlled extraction. Post-fermentation maceration at 30°C for 4 to 6 days to bring out the tannins.

70% merlot 20% cabernet sauvignon 10% cabernet franc.

Harvest

03/10 to 21/10/16.

Average yield of 40hl/ha.

The wine

The colour is bright, ruby. The nose is fruity with notes of ripe redcurrants and blackcurrants, as well as nice notes of roasted coffee and spices. The palate is dense, well-balanced, round and juicy with perfectly melted tannins.



Tasting

Awards:

Gold Medal at the Concours de Paris 2018

Gold Medal at the Concours de Bordeaux 2018

Silver Medal at the Concours de Bruxelles 2022