



Vintage 2023

AOP Haut-Médoc

Property certified HVE3 in July 2018. Sustainable agriculture.

Owner: Cruse family. Manager: Armelle Cruse.

Technical Manager: Gérald Verrac.

Consulting Oenologist: Axel Marchal.

The vineyard

24 hectares of Haut-Médoc PDO.

Soil type: mainly clay-limestone.

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

Vintage

79% merlot 21% cabernet sauvignon.

Awards

93/100 Vert de Vin magazine, May 2024

94/100, Terre de Vins, May 2024

Vintage

“The 2023 stand out for their typicity, their aromatic evidence and the harmony of their structure, preserved by delicate vinification. 2023 deserves careful attention [...]!” [The 2023 vintage in Bordeaux, L. Geny, E. Guittard, V. Lavigne, A. Marchal, ISVV.](#)

2023 in brief

- High disease pressure due to alternating rain and sunshine, requiring great care to protect the vines.
- Early, high-quality harvest: homogeneous, concentrated, with an attractive ruby-red color and silky tannins.
- Precision work in the cellar, with our consultant oenologist Axel Marchal: plot-by-plot vatting, gentle extraction at low temperature, precise blending, work on press wines. Barrel filling in early January with 30% new barrels, mainly Seguin Moreau and Taransaud.



Tasting notes : Ruby red with purplish highlights. The nose presents notes of red and black fruits. The attack is smooth and elegant, the mid-palate powerful and deep, and the finish pleasantly fresh.