

# Château La Croix Blanche, Francs Côtes de Bordeaux 2019

## **Bordeaux, France**



### **PRODUCER**

In 1990, five friends teamed up to purchase and lead this property which lies in the Francs Côtes de Bordeaux. Talented ruby players, and passionate about gastronomy, they set out to run the estate according to organic agriculture, with certification.

#### **VINEYARDS**

The estate covers 7 hectares on Bordeaux's Right Bank, just north-east of Saint-Emilion.

#### WINEMAKING

This is vinified in the purest Bordeaux tradition with maceration in vat for 15-21 days. Fermentation takes place at regulated temperature for better control of extraction and expression of aromas. After blending, this aged in French oak barrels for 3 months.

#### **TASTING NOTES**

Medium-deep ruby in the glass, this has a lifted, aromatic quality on the nose, with notes of ripe redcurrant and raspberry. Full bodied and juicy, tannins are fine grained, the finish being balanced and refreshing.

**Grape Varieties** 85% Merlot, 15% Cabernet Franc

Vintage 2019

**ABV** 13%

Style Red

**Body** Full

Oaked Oaked

**Closure** Cork

Notes Organic Certified; suitable for vege-

tarians.