

# CHATEAU DU CROS

Sauvignon 2016

AOC Bordeaux



Under the leadership of Catherine Boyer, Christophe Blanchet as vineyard manager and Henry Boyer, her brother, as oenologist

## GENERAL TECHNICAL INFORMATION

### **Terroir:**

The vineyard of Château du Cros grows on the hill-slopes right bank of the Garonne River, 40 km South of Bordeaux on argilo-calcareous soil. Limestone subsoil, chalky clay topsoil giving the freshness to the wine.

Size of the vineyard : 7 ha

A high planting density : 5500 vines/hectare.

Average age of the vines : 43 years

### **Production:**

Average yield : 60hl / ha

Volume : 4160 cases

### **Vinification and maceration :**

- Taking place in a pneumatic press, we do a skin maceration on ripe crops in order to extract as much as possible of the varietal aromas.
- After gradual pressing, the juices ferment in stainless steel tank at a cold temperature (8°C).
- Ageing on the lees during 3 months with weekly pumping over.

## TECHNICAL FEATURES OF THE 2016 VINTAGE

**Harvest :** from SEPTEMBER 6 TH

Final alcohol content : 13.5 % alc. by volume

### **Blending 2016:**

80% Sauvignon Blanc ; 20% Sauvignon Gris

### **Tasting notes:**

Pale gold. Expressive nose reminiscent of boxwood, menthol and citrus flowing into a tropical touch of grapefruit after swirling. Very fresh, fragrant attack leading into a more forthright mid-palate.

## AWARDS

**Concours Mondial du Sauvignon 2017: Silver Medal**

Vintage 2015:

**Decanter** – Bronze Medal

**Concours Mondial de Bruxelles** – Gold Medal

**Concours Agricole de Paris** – Gold Medal

Vignobles Famille Boyer

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