

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

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