

CHATEAU DU CROS

Sauvignon 2019

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 : 4 ha

A high planting density : 5500 vines/hectare.

Average age of the vines : 43 years

Production:

Average yield : 60hl / ha

Volume : 2000 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 2019 VINTAGE

Harvest : from SEPTEMBER 4 TH

Final alcohol content : 13 % alc. by volume

Blending 2019 :

90% Sauvignon Blanc ; 10% Sauvignon Gris

Tasting notes:

Nice yellow pale color. Expressive nose. The mouth is large and very citrus type. This sauvignon is full of freshness and long lasting.

Very pleasant to eat with fish and sea food.

Vignobles Famille Boyer

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