

CHÂTEAU DU CROS

2015

AOC Loupiac



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 bringing the freshness to the wine.

Size of the vineyard : 47 ha

A high planting density : 5500 vines/hectare

Average age of the vines : 65 years

Production:

Average yield : 38hl / ha

Volume : 30 000 bottles

Vinification and maceration :

- Manual harvest handpicked through successive sorting, 4 in Sémillon, 5 in Sauvignon Blanc and 3 in Muscadelle.
- After gradual pressing the juices ferment separately (15 plots) in small tanks, ensuring the quality for blending.
- Ageing, 12 months in French oak barrels (1/3 new barrels).

TECHNICAL FEATURES OF THE 2015 VINTAGE

Harvest : from September 23th to October 22th

Final alcohol content : 14,0 % alc. by volume

Blending 2015:

95% Sémillon ; 5% Sauvignon gris

Tasting notes :

Clear color. Compelling, intense nose driven by citrus, candied/jam fruits. Supple attack, highly concentrated, velvety and quite fresh palate. Hint of spice on the finish. Residual sugar well-balanced

AWARDS

Concours Agricole Paris 2018 – Gold Medal

Neal MARTIN: 91/100

Vignobles Famille Boyer

Château du Cros – 33410 LOUPIAC

Phone : +33 (0) 556 62 99 31 – Fax : +33 (0) 556 62 12 59

catherine.boyer@chateauducros.com

www.chateauducros.com