



CHÂTEAU CROIX DE LABRIE AOC SAINT-EMILION GRAND CRU

92% MERLOT • 8% CABERNET-SAUVIGNON

Château Croix de Labrie vines grow on some of the finest Saint-Emilion terroirs with plots located at Badon, below the Pavie hillside and on the heights of Saint-Christophe des Bardes.

At Badon the soils are made up of sand and clay with traces of iron oxide and a clayey limestone subsoil. These soils drain well, which produces elegance in the wine. The terroir in Saint Christophe-des-Bardes consists of asteriated clayey limestone, which contributes complexity and density to the wines.

The distinctive, unique wines of Château Croix de Labrie are rich, dense and very fruity, being made from perfectly ripe grapes. They have deep, elegant, very subtle robes and when young, they are fresh, big and well-balanced. They have the potential to be laid down for more than 15 years.



- ✦ **PLANTING DENSITY** : 6,000 vines per hectare.
- ✦ **YIELD** : 3,400 litres per hectare.
- ✦ **AVERAGE AGE OF THE VINEYARD** : 45 years.
- ✦ **HARVEST** : The fruit is picked by hand and carried in wooden crates. Pickers go down each row several times. The fruit is manipulated using gravity only and is vinified in small tanks. Temperatures are fully controlled.
- ✦ **SCREENING** : After de-stemming, the fruit is screened on a vibrating sorting table, then sorted manually.
- ✦ **SOAK BEFORE FERMENTATION** :
At about 3° C (37.4° F) for 4 days.
- ✦ **VINIFICATION** : The fruit is vinified plot by plot. Different temperature levels are adhered to, but never higher than 26° C (79° F).
The cap is punched down manually.
- ✦ **MALOLACTIC TRANSFORMATION** :
In new barrels made from French oak that have undergone medium to long toasting.
- ✦ **AGEING IN BARRELS** :
In new barrels for at least 18 months.
- ✦ **ANNUAL PRODUCTION** : Between 8,000 and 9,000 bottles.

“Château Croix de Labrie tastes fantastically good and still has a future filled of flavoursome promise.”