

Château La Croizille

Location	<ul style="list-style-type: none"> • In Saint-Laurent-des-Combes, 3 km South-East from Saint-Emilion
Owner	<ul style="list-style-type: none"> • De Schepper family
Technical Director	<ul style="list-style-type: none"> • Jean Michel GARCION
A.O.C	<ul style="list-style-type: none"> • Saint-Emilion Grand Cru
Soil Type	<ul style="list-style-type: none"> • Limestone and clay
Surface of the vineyard	<ul style="list-style-type: none"> • 5,05 Hectares
Average Yield	<ul style="list-style-type: none"> • 40 hl/ha
Age of the vineyard	<ul style="list-style-type: none"> • 35 years on average
Density of plantation	<ul style="list-style-type: none"> • 6 100 vines/hectare
Production	<ul style="list-style-type: none"> • 12.000 to 18.000 bottles
Grape Varieties	<ul style="list-style-type: none"> • 85% merlot, 10% Cabernet-Sauvignon, 5% Cabernet-Franc
Harvest	<ul style="list-style-type: none"> • Manual
Wine Making	<ul style="list-style-type: none"> • Total destemming and reception of the harvest by gravity, cold pre fermentation maceration, traditional wine making with pumping overs, plot by plot, maceration of 3 to 5 weeks, in thermoregulated stainless steel vats.
Ageing	<ul style="list-style-type: none"> • During 18 to 24 months in french oak barrels (100% new).
Tasting	<ul style="list-style-type: none"> • This wine of dark color has an overwhelming nose of black fruit with a roasted touch; rich and complex, the wine impresses by its great harmony between structure, fine tanins and rich aromas.

