

CHATEAU DE CRUZEAU



Château de Cruzeau White 2024

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Whole-grape pressing, fermentation and barrel ageing with bâtonnage (stirring of the lees) are some of the rigorous winemaking methods used to make Château de Cruzeau white wines, in order to obtain the finest expression of its terroir. A rich, complex nose, with lovely notes of white fruit and citrus, freshness and roundness on the palate: characteristics that contribute to the charm and elegance of these white wines.

THE VINTAGE

WEATHER CONDITIONS

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

HARVEST

03 September - 13 September 2024

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12,5 % vol.

TASTING

Pale yellow, clear and brilliant.

The nose is immediately seductive for its aromatic freshness: lively notes of citrus fruit - with grapefruit at the top - typical of Sauvignon Blanc, mingle with a delicate hint of vanilla, a discreet reminder of barrel ageing.

On the palate, the attack is full and smooth. The mid-palate has good volume, while the finish, marked by a pleasant acidity, brings freshness and balance to the whole.

A harmonious white, vibrant and subtle, both delicious and invigorating.

FOOD PAIRINGS

Tartar of sea bream with pink grapefruit and fennel, thin tart with ricotta, courgette and preserved lemon, mild tandoori chicken with yoghurt-coriander sauce, orange-glazed duck.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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THE VINEYARD

TERROIR

Ridges with deep gravel.

SURFACE AREA OF THE VINEYARD

27 ha

AGE OF VINES

18 years old

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: mechanical harvesting.

THE CELLAR

WINEMAKING

On sediments in oak barrels.

AGEING

For 10 months in oak barrels (35% new) on full lees with bâtonnage.

REVIEWS AND AWARDS



"Very pale yellow-green, silver reflections. Precise white tropical fruit, a hint of peach and gooseberries, lime zest underneath, inviting bouquet. Juicy, elegant, stimulating to drink, fine fruit sweetness, integrated acidity, a multi-faceted food wine. (Tasting en Primeur)"
Peter Moser, Falstaff, 23/04/2025

92/100



"This presents cleanly defined and rather punchy Sauvignon aromatics on the nose, with crushed chalk, bitter lemon and candle smoke, with touches of blanched almond. The palate is just as lively as the nose, with waxy citrus fruits, tinged with little hints of tropical pineapple and peach, with dense veins of pithy minerals and fresh acidity. It finishes clean and bright, with a good length. This should be widely available, inexpensive, and it will give delicious early and mid-term drinking. Delicious. (Tasting en Primeur)"
Chris Kissack, The Wine Doctor, 12/05/2025

91-93/100



Bernard Burtschy, 05/05/2025

93-94/100



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