

TRACÉ CARMÉNÈRE



Tracé Carménère Red 2020

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

Tracé Carménère is a single-varietal micro-cuvée from Château de Cruzeau. This confidential wine is made from Carménère, a historic grape variety native to the Bordeaux region. A difficult grape to tame to reach perfect maturity. Planted on the estate's most beautiful, south-facing gravelly hillside, this remarkable terroir is the perfect place for Carménère to express itself. The palate is balanced and rich, with notes of juicy black fruits and redcurrants, mixed with a hint of spices (cloves, cinnamon) and pencil lead. Only 800 bottles produced each year.

TERROIR

Deep gravels

HARVEST

25/09/2020

VARIETAL

Carménère 100%

12,5 % VOL.

TECHNICAL DATA

Production volume: 800 bottles

Surface area of the vineyard: 0.47 ha

Age of vines: 18 years old

AGEING POTENTIAL

5 to 10 years

REVIEWS AND AWARDS

drinks
business

92/100

"Boisterous, rich and punchy. Smoky and quite gamey, with a lovely slightly saline minerality. This is somewhat broader shouldered and richer than the other two other micro-cuvées, as you'd expect, but it also manages to be tender, tight and well-structured, with a nicely defined spine. It is distinctly spicy, but not overwhelmingly so, with hoisin, Chinese five spice, cinnamon and clove notes. Texturally, this is very soft on the entry and quite rich and viscous on the densely-packed mid-palate. A sappy, juicy fruit – dark crushed berries but also the lift and vibrancy of redcurrant. The acidity plays a nice role in the structure of the wine and the overall impression is of something dense, charged and powerful, yet fine, refined and elegant – in short, tense, vital and energetic."

Colin Hay, The Drinks Business

