

CHATEAU DE CRUZEAU



Château de Cruzeau White 2023

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

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

TERROIR

Ridges with deep gravel.

IN THE VINEYARD

Pruning type: Double Guyot.

Grape Harvest: mechanical harvesting.

HARVEST

25 August- 07 September 2023

WINEMAKING

On sediments in oak barrels.

AGEING

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

VARIETAL

Sauvignon blanc 100%

12,5 % VOL.

TECHNICAL DATA

Surface area of the vineyard: 66.71 ha

Age of vines: 18 years old

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Bright, crystalline yellow colour.

On the nose, aromas of exotic fruits and grapefruit combine with elegant nuances of brioche and toast to create an intense and deliciously seductive bouquet.

On the palate, the balance is remarkable, with a fine fullness underpinned by an unctuous texture and an invigorating freshness that lingers on the long finish. Delicate floral notes add to the overall impression, while a subtle woody note on the finish gives the wine an even more delicious dimension.

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Famille André Lurton

Château Bonnet, 33420 Grézillac

Tel. +33557255858

www.andrelurton.com



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M3Q2ME

FOOD PAIRINGS

Pan-fried scallops with hazelnut butter, citrus risotto and grilled prawns, fish tagine with sweet spices and preserved lemons, goat's cheese with honey.

REVIEWS AND AWARDS



93/100

"Bright yellow colour with green hue. Aromatic nose reminiscent of ripe peaches, starfruit and apricots, pineapple and lemon zest .On the palate juicy and crisp with fine acidity, medium bodied with persistent finish. (en Primeur tasting)"

Markus del Monego, Tasting Book, 30/04/2024



93-94/100

(En primeur tasting), Bernard Burtschy



Or

Concours Général Agricole Paris 2025 Or



Or

Challenge International du Vin 2025 Or



Argent

Concours de Bordeaux 2025 Argent

