

CHATEAU DE CRUZEAU



Château de Cruzeau White 2022

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

2022 will have been a particularly atypical year, with extreme weather conditions. In addition to a very early frost in the spring, which affected the vineyards just as the vines were starting to bud, there was a long spell of exceptional drought from May until the end of September. The result was low yields and perfect health at harvest time throughout the perfect health at harvest time throughout the vineyard.

HARVEST

18 August - 27 August 2022

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

12,5 % vol.

TASTING

An attractive, fairly pale yellow colour with a few silver highlights.

The nose is very fresh, marked by Sauvignon aromas as well as citrus and exotic fruits.

The attack is lively and fresh. This particularly pleasant freshness accompanies us throughout the tasting. The palate is richly aromatic, with delicious delicious citrus notes mixed with a hint of brioche. Medium length. A great tasting experience!

FOOD PAIRINGS

Smoked salmon and dill puff pastry, Scallops a la plancha, Normandy-style veal chop.

SERVING

Serve between 9°C and 12°C.

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

Ridges with deep gravel.

SURFACE AREA OF THE VINEYARD

66.71 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

"Medium intense yellow colour with green hue. Expressive nose with distinct aroma reminiscent of grapefruit and Buxus, tangerine, peach and aromatic herbs. On the palate very flavourful character, excellent depth and length. (Tasted en primeur)"

Markus Del Monego, Tastingbook.com, 03/05/2023

93/100

drinks
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"From 16 hectares of Sauvignon Blanc on a terroir of deep gravel; a final yield of 32 hl/ha; 13% alcohol; tasted with Jacque Lurton at Couhins-Lurton). Apples. Pears. Grapefruit. Yuzu. Complex and incredibly expressive aromatically. Sage. A pleasing salinity. A nice earthiness too. A little mimosa. A great diversity of fruit notes. Fat, rich, slightly sweet and saline sweet. Fluid. Bright. The oak influence is nicely moderated (the aging here is in large-format wood). Sapid. Very good. (en Primeurs)"

Colin Hay, The Drinks Business, 06/06/2023

90-92/100



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