



# Vignobles de Bordeaux

BRUNOLAFON  
wine selection



## La Croix Saint Christophe, AOP Saint-Emilion Grand Cru, Red

AOP Saint-Emilion grand cru, Bordeaux, France

At the end of 2011, Peter Kwok acquired Château Tour Saint Christophe with his daughter. La Croix Saint Christophe is the second label of the Château. A fresh, refined and well-balanced wine. Pure satisfaction!

### PRESENTATION

Jérôme spent 4 years at Château de Reignac then set off to discover the Barossa Valley in Australia. He then took over as technical Director at Château Le gay and Château la Violette in Pomerol gaining critical acclaim notably from Robert Parker, earning several scores over 96/100 and even a perfect 100 in 2010. He was headhunted by Vignobles K where he became technical director of all four properties in 2012.

### WINEMAKING

After an initial sorting in the vineyard, the grapes are taken to the cellar and again carefully sorted. Plot vinification with fermentation for 10 to 20 days in small volume concrete tankis in order to best match the plots. Immediately put in barrels after run-off and malolactic fermentation in it. Aging in oak barrels (60% new barrels) for 15 months.

### VARIETALS

Merlot 90%, Cabernet franc 10%

### 14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

17°C / 63°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

Complex aromas burst through, refined sleek oak overlaying herbaceous dark fruits and a savoury iron background. Black plums and cherries dominate the spicy cocoa palate, with crystalline minerality and a long, confident, peppery, finish.

### FOOD PAIRINGS

The wines of Saint Emilion go particularly well with soft cheeses with a bloomy rind such as Saint-Marcellin, Camembert or even Brie.

