

# TRACÉ CARMÉNÈRE



## Tracé Carménère Red 2019

AOC Pessac-Léognan, Bordeaux, France

### PRESENTATION

Tracé Carménère is a micro-cuvée of Château de Cruzeau. This confidential wine is made from an old and long forgotten grape variety, Carménère, which was reintroduced in 2003 by Jacques Lurton. Located on the most beautiful south-facing gravelly hillside of the estate, it has found its perfect expression on this remarkable terroir. The meticulous care given to the vines and a very careful vinification, resulting from a long know-how, give it elegance and balance.

### THE VINTAGE

#### WEATHER CONDITIONS

2019 was marked by a fairly mild winter, resulting in early bud break. Spring rainfall was scarce and drought conditions set in in early summer. Rainfall in August provided a welcome relief for winegrowers.

#### HARVEST

04/10/2019

### THE WINE

#### VARIETALS

Carménère 100%

#### ALCOHOL CONTENT

12,5 % vol.

#### TASTING

Deep ared colour, with some violet highlights.

Spicy nose, revealing, after aeration, notes of juicy black fruits (black plums, blackberries).

Quite fresh on the palate, with a well-melted tannic structure. Spicy, slightly peppery notes are present. It can be forgotten for a few months in the cellar, but will also bring a lot of pleasure today.

#### AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | [www.andrelurton.com](http://www.andrelurton.com)

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### THE VINEYARD

#### TERROIR

Deep gravel

#### SURFACE AREA OF THE VINEYARD

0.47 ac

#### AGE OF VINES

17 years old

#### IN THE VINEYARD

Pruning type: Guyot Double

Grape harvest: Manual grape harvesting

### THE CELLAR

#### WINEMAKING

Full vinification in 9 hl rolls, followed by malolactic fermentation in 300 litre barrels. Soft extraction method by rotation.

#### AGEING

Aged in barrels in 50% new wood and 50% one year old barrels, for a period of 16 to 18 months.



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