



Château La Croix des Lamberts, Château La Croix des Lamberts, AOP Côtes de Bourg, Rouge, 2018

AOP Côtes de Bourg, Bordeaux, France

Bernard Grimard is the fourth-generation owner of Château La Croix Des Lamberts. He grew up in those vines and makes sure to carefully calculate his old vine to young vine ratio in order to privilege quality over quantity. Many of his older vines were planted in the 70s... His wines are a truly beautiful and refined terroir expression...

PRESENTATION

Overlooking the Gironde estuary on the Côtes de Bourg appellation, Château La Croix Des Lamberts is located in one of the smallest communes of the Gironde, benefiting from an ideal site for the cultivation of vines, on clay and limestone soils.

WINEMAKING

Traditionnal vinification in stainless-steel tanks. Aging: 16 months in oak barrels

VARIETALS

Merlot 75%, Malbec 15%, Cabernet sauvignon 10%

14 % 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

5 to 10 years

TASTING

Easy to drink, beautiful deep color. Slightly oaked aromas with blackcurrant. Notes of vanilla and fresh plum with a ripe fruit mouthfeel for a well-made ripe and rounded Bordeaux.

FOOD PAIRINGS

This wine goes very well with cold meats, red meat, fish in sauce, gizzard salad, white meat or pies. Cheeses: Morbier, bleu d'auvergne, Fourme d'Ambert

