



Château Cruzeau



Château Cruzeau, Saint-Emilion Grand Cru, 2022

AOC Saint-Emilion grand cru, Bordeaux, France

PRESENTATION

The Château Cruzeau was established in the 16th century, under the impetus of Amanieu de Labat, a magistrate of Libourne. Already, the vineyard surrounded the estate, as evidenced by the Belleyme map from the 18th century. Here, the land and the wine have always been intertwined. But the family history truly begins at the beginning of the 20th century. Jean-Baptiste Luquot, originally from Corrèze, left his native land with his wife Marie Escure to settle in Gironde in 1905. Initially a farmer, then a peddler, he became a merchant of fine wines. Driven by a discreet but determined ambition, he acquired Château Cruzeau on December 9, 1907. A founding gesture, which marks the beginning of a family adventure that is still alive today.

TERROIR

Coarse Sands.

WINEMAKING

Stainless steel tanks, temperature-controlled hot & cold average maceration time, 4 weeks. Draining from October 25th to November 2nd, 2022.

AGEING

12 months in French oak barrels; 20% new barrels, 40% barrels of one wine; 40% barrels of two wines.

VARIETALS

Merlot 80%, Cabernet franc 16%, Cabernet-sauvignon 4%

TECHNICAL DATA

Production volume: 38000
Surface area of the vineyard: 8.33 ha
Age of vines: 40 years old

TASTING

"A polished, dense and mellow red blend of 80% merlot and 20% cabernet, exhibiting plums, currants, dried flowers and some chocolate. Medium-bodied, it has creamy tannins and texture. Balanced and flavorful with a firmer finish." - James Suckling.

REVIEWS AND AWARDS

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