

CHATEAU DE CRUZEAU



Château de Cruzeau White 2021

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

2021 was marked by very capricious weather. There was a lot of rain in the spring. An episode of frost at the beginning of April caused major damage. The summer was very mild, with no extreme heat. At the end of August, fine weather set in, with high temperatures during the day and cool nights: ideal conditions for ripening the grapes. These last few weeks were crucial to the success of this vintage.

HARVEST

7 September - 14 September 2021

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13 % vol.

TASTING

A very beautiful, fairly pale yellow colour with silvery highlights, sometimes tending towards green.

The nose is very fresh, dominated by delicious notes of white fruit such as pear, mixed with aromas of green apple. The whole is very gourmet.

The attack is supple, with a lovely volume in the middle palate. A pleasant freshness accompanies the finish. Average length. This is a well-balanced wine, marked by fruity aromas, enhanced by very light, well-integrated oak. Very pleasant to drink.

FOOD PAIRINGS

Sushi with salmon roe, spaghetti with scallops, trout with mushrooms.

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 ac

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



"The colour is pale with beautiful aromas of ripe grapes. The wine is full-bodied with good volume and great substance."

Bernard Burtschy, 00/07/0001

92-93/100

WINE DOCTOR

"A beautifully confident nose to this less well-known Pessac-Léognan estate in 2021, with touches of lemon meringue, freesias and a little pine needle bite. The palate is supple, lightly creamed, with pureed white peach, a broad and charming substance, lightly grained with grip, and all underpinned by a delicious, mouth-watering acidity. This is a white of real energy and drive but it also holds some appealing texture and a nice sense of balance, and it will develop real interest over the next year or two. In a word, delicious."

Chris Kissack, Wine Doctor, 01/05/2022

92-94/100

JANE ANSON INSIDE BORDEAUX

"This is mouthwatering, vivid citrus, with greengage and white pear adding savoury and sculpted character. White pepper, slate tannins, a dash of lemon curd sweetness on the finish. Enjoyable."

Jane Anson Inside Bordeaux, 01/05/2022

91/100



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