CHATEAU DE CRUZEAU

Château de Cruzeau White 2020

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

2020 was marked by very mild temperatures and contrasting precipitation: heavy spring rainfall was followed by an intense summer drought. The fairly mild winter led to early bud break. The summer heat gave way to cool nights in late August, ideal for ripening grapes.

HARVEST

08/19/2020

THE WINE

CHÂTEAU DE

CRUZEAU

GRAND VIN DE BORDEAUX PESSAC-LÉOGNAN

2020

FAMILLE ANDRE LURTON

ARGENT

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT 13 % vol.

TASTING

Clear, brilliant colour, with a nice pale yellow hue and some silver highlights.

The nose is expressive, fresh, very aromatic, marked by notes of white fruit (peach, nectarine, pear); all slightly lemony and associated with a very discreet woodiness.

The attack is supple. On the palate, it is a wine with a nice structure, a good balance, freshness and fatness. Notes of white fruit, but also of citrus (lemon) dominate the palate. The oak is well integrated. Good length. This Château de Cruzeau 2020 is an elegant wine.

FOOD PAIRINGS

It will be a pleasure to drink as an aperitif, with a ballotine of salmon, a blanquette of veal or a Comté cheese.

SERVING

Serve between 9°C and 12°C

AGEING POTENTIAL

5 to 10 years



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TERROIR Ridges with deep gravel with zones of clay-limestone

SURFACE AREA OF THE VINEYARD 66.71 ac AGE OF VINES

18 years years old

IN THE VINEYARD Pruning type: Double guyot Grape Harvest: By hand

THE CELLAR

on sediments in oak barrels.

AGEING

For 10 months in oak barrels (35% new) on full lees with bâtonnage.

REVIEWS AND AWARDS





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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH, DRINK RESPONSIBLY.