

CHATEAU DE CRUZEAU

Château de Cruzeau White 2016

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

2016 was one of the finest vintages in the past 20 years. Winter was exceptionally wet and mild, and it rained a great deal in spring until June. However, the weather changed radically in mid-June, turning warm and quite dry, with cool nights. Ideal conditions for growing excellent wine grapes!

HARVEST

09/08/2016

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13 % vol.

TASTING

2016 Château de Cruzeau has a lovely clear, brilliant, pale yellow colour.

The discreet, elegant nose features aromas of white flowers, lime blossom, citrus, and tropical fruit (pineapple), along with subtle empyreumatic overtones.

Generous and full-bodied on the palate, successfully combining richness and freshness. The oak is quite understated. The balance is very attractive, as are the hints of white flowers, beautiful long aftertaste, and subtle lemon flavours on the finish.

FOOD PAIRINGS

This delicious wine goes beautifully with veal, pasta, and fish.

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 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

WINEMAKING

on sediments in oak barrels.

AGEING

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

REVIEWS AND AWARDS



Jancis Robinson, 25/04/2017

16/20



"The 2016 De Cruzeau Blanc has a light, clean grapefruit and orange zest nose that just needs a little more vigor. The palate is a little sweeter than I expect on the entry, displaying notes of mango and pineapple, but the acidity keeps everything in check, and there is impressive weight and persistence on the finish. Worth seeking out. [2019 – 2027]"

Neal Martin, Vinous, 18/12/2018



2018 Edition, Guide Bettane et Desseauve des vins de France, 30/08/2017

15/20



"A classic white Bordeaux nose of lovely crisp and fresh Sauvignon Blanc showing a floral, blossom character. It's juicy without being overdone, vinified and aged for 10 months in barrel with lees stirring which rounds off the Sauvignon Blanc aromatics. One of the fresher whites wines this year. Drinking Window 2018 – 2030."

Jane Anson, Decanter, 03/04/2017



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