

CHATEAU DE CRUZEAU

Château de Cruzeau White 2015

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

2015 was the third warmest year since 1900... Drought conditions, above-average monthly temperatures and sunshine (in the first half of the year), cool nights and hot weather in August accompanying véraison (colour change) were all ideal for the vines!

HARVEST

09/03/2015

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Brilliant, sumptuous, and very luminous pale yellow colour.

Very attractive and quite floral bouquet with a hint of honeysuckle that enhances the citrus notes of this pure Sauvignon Blanc.

The wine starts out very crisp and fresh, going on to be rich and aromatic. The excellent aftertaste is slightly toasty.

FOOD PAIRINGS

This 2015 Cruzeau is especially tasty with fish dishes, risotto, and a cheese platter.

SERVING

Serve between 9°C and 12°C

AGEING POTENTIAL

5 to 10 years



FAMILLE ANDRÉ LURTON

Château Bonnet, 33420 Grézillac | Tel. +33557255858 | www.andrelurton.com

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

LE GUIDE HACHETTE DES VINS

"A remarkable expression of high-quality, well-aged Sauvignon Blanc. The crystalline colour is echoed in a subtle aromatic palette of very fresh, minty notes, which reveals greater complexity on aeration, featuring vanilla, spices, white flowers, and citrus. The initial impression on the palate is tonic, without any heaviness or aggressiveness, following through on the aftertaste with a pleasant, lively acidity that emphasises the persistent, ripe, white-fruit aromas. 2018-2022. Wine & food pairing: Baked sea bream"

Le Guide Hachette des Vins, 31/08/2018

2 Stars

LE FIGARO

"A fresh, straightforward wine very much marked by Sauvignon Blanc. Well-made. 0-5 years." Bernard Burtschy, Le Figaro, 16/05/2016

15/20

Decanter

"Completely restored by André Lurton, who purchased this property in 1975. A beautifully elegant wine with attractive shape: delicate but with plenty of weight and depth that carries right through the palate. A little soft on the finish, but very enjoyable all the same. 100% Sauvignon Blanc, 35% new oak barrels. Drink 2017 - 2025."

Jane Anson, Decanter, 19/04/2016

91/100



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