



LA CROIX SAINT-LOUIS 2022

AOC Bordeaux, Bordeaux, France

PRESENTATION

Nestled in the Bordeaux vineyards, among rolling hills and ancient stonework, stands a small stone cross, long forgotten by time: La Croix Saint-Louis. It is here, on this land steeped in tradition, that we craft our wine — an authentic Bordeaux, shaped by the expertise of our winemakers, passed down through generations. La Croix Saint-Louis is an elegant wine, meticulously made and patiently aged. It reveals a silky structure and well-integrated tannins, with fruity notes beautifully balanced an elegant finish.

THE VINTAGE

This vintage is exceptional. Despite the intense summer heat and limited rainfall, the harvest showed remarkable quality, resulting in wines that are both radiant and refined.

TERROIR

Bordeaux covers a vast patchwork of soils: clay-limestone, gravel and sand. Combined with a temperate oceanic climate, these soils produce supple, fruity and well-balanced wines. An ideal terroir to express the authenticity and freshness of Bordeaux varieties.

IN THE VINEYARD

Meticulous monitoring in the vineyard combines infrared analyses (FOSS) with berry tasting, allowing us to schedule precise and optimal harvest dates.

WINEMAKING

Traditional fermentation takes place in stainless steel tanks using selected yeasts to preserve the grape varieties' pure expression. Gentle pump-overs at the start of fermentation extract fine tannins and color without bitterness. Malolactic fermentation occurs naturally, softening acidity and bringing roundness to the palate.

AGEING

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VARIETALS

Merlot 70%, Cabernet franc 30%

14 % VOL.

Contains sulphites.

SERVING

16-18°C

TASTING

The wine shows a deep, bright red color. The nose reveals ripe, expressive fruit with clear, gourmet notes of red and black berries. The palate is smooth and rounded, offering silky texture, soft tannins, and a fresh, savory finish that extends the fruit with elegance.



FOOD PAIRINGS

Perfect with roasted poultry, pork tenderloin, pasta bolognese or a charcuterie board. It also pairs beautifully with mild cheeses and everyday dishes where the wine's fruit and roundness can shine.

