



## 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

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.

### 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.

