

# Château La Croizille 2011

## A fine ageing potential

It has been a strange climate during 2011. Summer came early but July was not sunny and August was a humid month. Then summer came back in September. It was thus a tough work to keep an eye on the vines and cultivate them well. The sorting has been the key to make a quality wine. Depending on the soils and the varieties this vintage is overall very heterogeneous. Our merlots on limestone and clay soils are colorful, deep and with a nice freshness. Add to this cabernet sauvignon and you get a well-balanced wine with an optimal freshness for ageing it.



### **Production**

- 18 000 bouteilles

### **Blend**

- 70% Merlot, 30% Cabernet-Sauvignon

### **Harvest**

- Manual, starting October 7th for the Melot and October 14th for the Cabernet Sauvignon

### **Wine Making**

- Traditional, plot by plot.  
Maceration of 3 to 5 weeks ; thermoregulation.

### **Ageing**

- Exclusively in new french oak barrels (origine Allier, medium to medium plus toast) during 18 months.