

Château La Croizille 2005

Exceptional vintage

2005 will be recalled as a great quality vintage with an exceptionally weather from winter to autumn, with warm end of spring and summer; sunny but without any heat wave. The small amount of rain in summer resulted in an early stop of the vine's growth before the berries changed color, thus illustrating the one of the principles of a quality year. Dry and sunny weather from September to mid-October allowed harvesting all of our plots at their perfect maturity and particularly sweet and colorful grapes with a nice acidity. This general success, no matter the bank or variety, is for sure a characteristic of the 2005 vintage. Wine is colorful with a perfectly ripe fruit, full of freshness, volume, with strong tannins and a bluffing length.



Production

- 9 600 bottles

Blend

- 70% Merlot, 30% Cabernet-Sauvignon

Harvest

- Manual, starting 3th of Octobre for the Merlot and 17th of Octobre for the Cabernet Sauvignon

Wine Making

- traditional, plot by plot

Maceration of 3 to 5 semaines ; thermoregulation.

Ageing

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

Tasting Scores

- La Revue des vins de Franc : *Bordeaux 10 ans après*, in the category : « Great Wines that start opening up but will gain with ageing. »

- **Outstanding** by Decanter : "Rich, charred oak. Pleasing notes of fruitcake and dried fruit - good Saint-Emilion typicity. Very direct on palate, great purity of fruit. Lovely freshness, grainy tannins. Lasts forever, an exceptional wine. Drink 2013-23. » (on 03/06/2008)

