

Château La Croizille 2008

A GREAT VINTAGE

Touched by a rainy spring from March to mid-June, vines had a late and perturbed beginning of the vegetative cycle. But the dry and sunny month of July allowed on good terroirs to reply perfectly and caused the necessary stop of the growing of the vines before the berries turned from green to red. The harvest took place between the end of September and the end of October, rather dry and cool but particularly sunny so this late vintage was a success. Well ripe grapes gave a wine with a great colour, a nice fruit, a great structure and a nice tannic freshness. 2008 is a great classic, with a good aging potential.



Production	<ul style="list-style-type: none"> • 7 200 bottles
Encépagement	<ul style="list-style-type: none"> • 70% Merlot, 30% Cabernet-Sauvignon,
Harvest	<ul style="list-style-type: none"> • Manual, starting the 26th of September for the Merlot, the 6th of October for the Cabernet Sauvignon
Vinification	<ul style="list-style-type: none"> • Traditional, plot by plot • Maceration of 3 to 5 weeks ; thermoregulation.
Aging	<ul style="list-style-type: none"> • Exclusively in new french oak barrels (origine Allier, medium to medium plus taost) during 18 months.
Notes and awards	<ul style="list-style-type: none"> • Markus des Monego (best sommelier of the world) : « Dark purple red with violet hue and black centre. Opulent nose with distinct smoky notes, backed by dark berry fruit. On the palate medium weight and length, good structure and intense toasted flavours, good length”. <p>90pt</p>