

# Château La Croizille 2009

## GREAT QUALITY VINTAGE

After a humid and mediocre spring, summer came early and from May on, a sunny, warm and dry weather dominated. The homogeneous flowering, the drought in July (but with some rain to ensure a nice maturation), the fresh nights in August and a nice weather during the harvest guaranteed a great quality for this vintage. A deep colour, nice fruit, smooth and qualitative tannins, lingering flavor and a perfect balance: the terroir is revealing all its capacities in this vintage.



### Production

- 18 000 bottles

### Blend

- 70% Merlot, 30% Cabernet-Sauvignon

### Harvest

- Manual, starting the 2<sup>nd</sup> of October for the Melot and the 8th of October 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.

### Tasting Scores

- Guide Hubert 2012 : **5/5**
- Decanter Wine Awards 2013 : Silver Medal
- Gilbert et Gaillard : **90pts** (2012)

