

# Château La Croizille 2012

## Vintage of great terroir

2012 is the antithesis of 2011: late, characterized by a humid spring, very dry summer and a perturbed autumn which imposed a quick harvest. The rains favored the spread of cryptogamic diseases so the successive steps of sortings were very important. Only the great terroirs could endure the succession of a humid spring and a dry summer. The merlots were the best because they are an early variety. They are great on our limestone and clay plots: fruity, dense and smooth. Our Cabernets Sauvignon are particularly a success too because they resisted well to the drought during the summer.



<b>Production</b>	<ul style="list-style-type: none"> <li>• 18 000 bottles</li> </ul>
<b>Grape varieties</b>	<ul style="list-style-type: none"> <li>• 70% Merlot, 30% Cabernet-Sauvignon</li> </ul>
<b>Harvest</b>	<ul style="list-style-type: none"> <li>• Manual, 7th of October for the Merlot and the 14th of October for the Cabernet-Sauvignon</li> </ul>
<b>Vinification</b>	<ul style="list-style-type: none"> <li>• Traditional, plot by plot.</li> </ul> <p>Maceration from 3 to 5 weeks; thermoregulation.</p>
<b>Ageing</b>	<ul style="list-style-type: none"> <li>• Only new barrels (from Allier region, medium or medium + toasting) for 18 months</li> </ul>
<b>Tasting</b>	<ul style="list-style-type: none"> <li>• Full of freshness, this wine can age a long time</li> </ul>