

# Château La Croizille 2013

## A pleasant wine

2013 was a particular vintage where challenges were multiple and reactivity a necessity. The end of September was quite warm with a high humidity which favored the phenolic maturity of the grapes. The harvest took place at the beginning of October, earlier than we predicted at the time of the flowering. The colors are dense, profound and the flowery and fruity aromas reveal the freshness of this vintage. Alcoholic degrees are very reasonable: they stay around 12 to 13, 5%. This vintage is one where the expertise and skills of the winemakers will have a great influence on the outcome. There should be a lot of differences among the chateaus.



### Production

- 30 barrels

### Blending

- 70% Merlot, 30% Cabernet-Sauvignon

### Harvest

- By hand, the 11th of October for the Merlot and the 14th of October for the Cabernet Sauvignon

### Vinification

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

### Ageing

- Only in new barrels (from Allier region, medium or medium + toasting) for 18 months