

Château La Croizille 2014

A miraculous survivor!

After a not particularly beautiful August, anticyclone gave two very nice months of September and October. The sorting out was very strict so only the best grapes were put into the vats. This year we used an optical sorting machine. From our first tastings we can say that this wine is very qualitative with some roundness and ripe tannins. It is a rich and complex vintage. The fresh aftertaste predicts a fine ageing but it provides also an immediate pleasure thanks to the fruity and crispy palate backed with omnipresent tannins. To taste, drink and share!



Production

- 40 barrels

Harvest

- By hand, the 7th 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

- 100% new barrels (from Allier region, medium or medium + toast)