

La Croix-Saint Georges

AOC POMEROL 2012

- VINEYARD :**

Surface : 4,5 Ha :

Grapes : 81 % Merlot, 19 % Cabernet Franc;

Average of the vineyard : 38

Soil : slightly clayey gravel

- WINEMAKING**

Filling of the vats by gravity without crushing.

Vinification in 4 open wooden vats (around 25days) .

Temperature during alcoholic fermentations : 27°C maxi

Malolactic fermentation in new barrels.



- AGEING AND TASTING:**

Nose: Aromas of jammy plums and earth

Palate: the wine is soft, round and fat, ending in a fleshy, plum and oak-filled finish

Parker Score: 2012 - (91-93)

2011 - 86

2010 - 91

2009 - 93

