

# CHATEAU CROIX DES ROUZES

## POMEROL Red

### Ownership & history:

The Château Croix-des-Rouzes cru was created by Marie-Danielle Carles following the inheritance of her parents in 1994.

### Blend:

90% Merlot,  
10 % Cabernet Franc

### Vineyard & location:

Located northwest of the village of Pomerol, the residence dates from the 19th century and offers an incredible view of the vineyards of the farm. You can observe the evolution of the vine and its grapes over the seasons.

### Harvest, vinification & ageing:

We manage our vineyards in the traditional way while using sustainable farming methods. We practice leaf removal to allow the grapes to absorb as much sun as possible. Our teams also carry out green harvesting to limit the quantity of bunches per vine and thus best promote the ripening of our berries. Once the bunches have reached their optimum maturity, the grapes are harvested manually, with a first sorting of the harvest in the vineyard and a second in the cellar. The fermentation and maceration phases last about a month. Each of our wines are vinified and aged in their appellation areas.

### Tasting:

Château Croix-des-Rouzes is a very balanced, fruity wine with great finesse. A lovely nose of attractive plums and spices with graphite notes. This Right Bank Bordeaux is a superb introduction to the opulent Merlot dominant wines of Bordeaux's prestigious Pomerol appellation. A real treat of a wine, which pairs beautifully with roasted chicken, seared tuna steak and earthy mushroom dishes.

