

# CHÂTEAU CROIX-MOUTON

## 2024



It is in special vintages that the strength of the terroir can be measured. In 2024, there was a fine response from Château Croix-Mouton, which enabled us to harvest grapes of perfect ripeness and demonstrate its singularity.

The care taken in the vineyard and the measured yields enabled us to harvest grapes that were beautifully ripe in mid-October. For this delicate vintage, a short, measured extraction process produced a fine texture with depth, a great deal of elegance and a fruity finish. Naturally, this vintage reached a degree of 13%.

**CONSULTANT OENOLOGIST :** Claude Gros

### THE STORY OF THE M :

This grape berry, symbolised on the left, was the starting point for the story of this vintage.

With the M of 2024, we wanted to emphasise density, colour and delicacy.

### ESTATE :

The vines of Château Croix-Mouton have taken root in the clay soils on the banks of the Dordogne and in the Fronsadais region, in a very well-preserved environment rich in a highly diverse ecosystem.

Total surface area 60ha. Argilo-limonous terroir, deep clays. The vines are grown according to reasoned cultivation methods with highly controlled yields, the aim being to reach the best of maturity.

### GRAPES :

85% Merlot, 15% : Cabernet sauvignon, Cabernet Franc, Malbec, Marselan.

### WINEMAKING :

During the harvest, a densimetric bath sorting system was used to clean and sort the grapes. Hot maceration for the majority of the grapes with an early run-off.

### TASTING NOTES :

The dense raspberry colour with bluish tints reveals a fruity palate, full of greed and the perfect expression of the Merlot grape variety. The nose has notes of red fruit with a hint of pepper and spice. The palate is full-bodied, with silky tannins and a lovely texture.