

CHÂTEAU CROIX-MOUTON

VINTAGE 2020

The mild and rainy winter allowed to have a sufficient stock of water to start the season and accelerate the bud break in March. Our fresh terroir allows us to have a slow start to the vegetative cycle, but to maintain growth and maturation without slowing down or blocking in the summer.

Spring has been cool, and due to its proximity to the river, temperatures are higher and avoid frosts. The flowering occurred rapidly between 20 and 25 May.

From the beginning of July the heat arrived which allowed a fast and complete veraison of our grapes without lag of maturity. This heat has settled until September 20, the harvest period. The water that fell during the winter allowed the vines to continue to evolve normally, thanks in particular to the retention capacity of our clays (generous argilo-humic complex) leading to a good maturation of tannins and synthesis of anthocyanin's, in perfect balance with the increase in sugar richness and the degradation of acids. This dry and warm weather has allowed healthy grapes to be kept to a healthy and mature age. The berries are small, with an excellent flowering rate, rather fine skins and ripe seeds.

2020 is a warm vintage, with high spirits balanced by the freshness and fruit of the first juices. The harvest proved to be early, with grapes picked from 10 to 19 September and then from 23 to 25 September.

The macerations were shorter than usual in order to keep the freshness, the fruit we had in the grapes, and to give great flexibility to our wines. The gentle extractions revealed a deep color accompanied by silky and precise tannins.

The complexity and harmony of Château Croix-Mouton wines will continue to develop during the breeding period.

Château Croix-Mouton, biodiversity as terroir, a river for borders.



CHÂTEAU CROIX-MOUTON



It is on the clay soils of the banks of the Dordogne and Fronsadais that the vineyards of Château Croix-Mouton have taken root in a very preserved environment rich in an ecosystem of great diversity. The story goes that the previous owner, Dr. Bard, recommended to his patients to drink this wine. In 1997, Jean-Philippe Janoueix falls under the spell of this sleeping beauty detecting a huge potential, he decides to buy it back with the goal of raising it to the top of its appellation.

From the harvest to barrel sleep, every act that leads to bottling is guided by a sense of values and respect for the terroir in its most just and healthy expression.

VIGNOBLE :

Total surface 70ha. 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 :

98 % Merlot, 2% Cabernet Sauvignon.

WINEMAKING :

After being sorted, the harvest is incubated by gravity, without treading, to preserve the grape berries. Vinification in a thermoregulated vat with regular drawing. Malo-lactic fermentation is carried out in part in barrels.

VINE FARMING :

Aged 20% on lees for 3 to 4 months.

TASTING COMMENTS :

Château Croix-Mouton presents a ruby color, brilliant with a beautiful intensity. The nose is delicate, complex and reveals notes of black fruit associated with red fruits. In the mouth, Château Croix-Mouton is a generous, fleshy wine with a dense and velvety texture, a nice length on the fruit and a beautiful freshness.