

Croix-Mouton, Bordeaux Supérieur 2011

Vineyard :

Surface : 55 Ha : 85 % Merlot / 14 % Cabernet Franc / 1% Petit Verdot.

Density of plantation : 4200 to 6666 plants/ha

Average of the vineyard : 37.

Soil is clayey and alluvial on 49 ha and clayey and chalky on 6 ha.

Cultural methods :

Ploughing of the soil, controlled deliberate grass growth.

Yield control by one cluster thinning at the beginning of veraison.

Merlots leaves were thinned out at rising sun side and Cabernet and Petit Verdot ones at both sides.

Yield : 2011 : 33 hl/ha

Harvest : Merlot : September 16th to 3th of October 2011

Cabernet and Petit Verdot : October 1st to 8th.

Winemaking :

Sorting of the crop. Filling of the vats by gravity without crushing.

Vinification in concrete vats and stainless steel ones of small capacity.

Punching of the caps every 6 hours during alcoholic fermentations,

Temperature during alcoholic fermentations : 27/28°C maxi

Vatting period : 20 to 24 days for Merlot, 18 to 22 for Cabernets, and 16 for Petit Verdot.

Filling of the barrels heated at the same temperature as the wine : 26°.

Malolactic fermentation in new barrels for 40% of the crop and the other 60% in vats.

Ageing :

Coopers : Demptos : 50 %, Darnajou : 50 %.

20 % of cigar-shaped barrels, 80 % of traditionnal barrels for 80% of the crop, and 20% in vats.

Maturing on lees during 6 months.

No fining. Tangential filtration (new technology) at the bottling

Final blend : 92 % Merlot / 8 % Cabernet Franc.

Alchol by vol. : 13.8°

Production : 240 000 bottles.

Consultant enologist : Jean-Philippe FORT (Laboratoire Michel Rolland)

Bottling period : September 2012.

