



# Croix de Reverdi 2010

*Haut Médoc*



The THOMAS family has been in the wine industry for a long time at Donissan. A rigorous work is led in the cellars of chateau Croix de Reverdi. The fermentations last 8 days in thermo-regulated vats and followed by malolactique fermentations that reveal all the wines fruit. The wine is then let to settle just before it is put into the barrels for a 12 month ageing within 20% new barrels.

## Bordeaux Tradition

The wines produced by the THOMAS family are tannic, very fruity and slightly vanilla flavored. They are not aggressive but charming thanks to the barrel ageing.

## Why buy this wine?

- Excellence of the vintage: one of the best of these last 20 years with 2009
- A rigorous work is led in preparation of the harvest worthy of a grand cru classé: plots that beneficiate of specific care depending on the nature of their soil, green harvest operations, manual harvest etc.
- The knowhow of this family combined with modern techniques lead to the production of wines that are recognized by the international and national press
- A wine worthy of the Grands Crus Classés
- A wine that is available in many formats : B, NAB, BAL, SAL

## Technical Sheet

**Owner:** Christian THOMAS

**Enologist :** Mathieu HUGUET

**Surface:** 5,5 ha

**Yields:** 55hl/ha

**Average age of the vineyard:** 15 years

**Soils:** gravel

**Color:** red

**Grape varieties:** 74% Merlot

26% Cabernet Sauvignon

**Quality criteria's:** Harvest by hand and machine followed by shortage of the grapes just before the fermentations.

**Ageing potential:** 5 to 8 years

**Temperature:** 18°C

**Food match:** grilled meat, duck, veal ribs, chicken, goat cheese etc.