



Croix de Reverdi 2011

Haut Médoc



The THOMAS family has been in the wine industry for a long time at Donissan. It is today Christian THOMAS that is at the head on this 5,5 hectare vineyard.

A rigorous work is led on the plots that beneficiate of specific care depending on the nature of their soil. Green harvest is led on the vines just before the grapes are picked up. These one are sorted out by hand. This rigorous work is also found in the cellars. 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?

- A wine worthy of the grands crus classés as for its quality and work led in the vineyard and cellars: plot gestation, green harvest operations, barrel ageing...
- The knowhow of this family combined with modern techniques lead to the production of wines that are recognized by the international and national press
- The wine is available in many formats : B, NAB, SAL, IMP

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 and 26% Cabernet Sauvignon

Quality criteria's:

Harvest by hand followed by sorting 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.