



# Croix de Reverdi 2012

*Haut Médoc*



The THOMAS family has been in the wine industry for a long time. It is today Christian THOMAS that is at the head on this 5,5 hectare vineyard. A rigorous work is led in the vineyard: the treatments are adapted to the nature of each plot's soil. Green harvests are processed on the vines few days before picking the ripped grapes. These are then sorted out by hand. This rigorous work takes also place in the cellars. The fermentations lasts 8 days in thermo-regulated vats, followed by a malolactic fermentation revealing all the wines fruit. Finally the wine is aged in oak barrels for a period of 12 month (20% new barrels.)

## Bordeaux Tradition

The THOMAS family contributes in creating tannic and fruity wines, slightly oaky. Their wines are never aggressive in spite their sturdiness.

## Why buy this wine?

- A wine worthy of the crus classés for its quality in the glass but also for its quality of production: green harvest, 12 month barrel aging in 20% of new oak...
- The knowhow of this family combined with modern techniques lead to the production of wines that are just what a Haut Médoc should be

## 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:

- Manual harvest
- Shortage of the grapes just before fermentations

**Ageing potential:** 5 to 8 years

**Temperature:** 18°C

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

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L'abus d'alcool est dangereux pour la santé