

Château de Cranne

6ème Génération
AOC Côtes de Bordeaux Rouge

Certifié Vin Biologique LICENCE ECOCERT N° 244493P

Surface :	43 ha with 14 ha devoted to AOC Côtes de Bordeaux
Soils :	Deep gravels and limestone
Rootstock :	3309C -
Fertilizer:	Organic
Density of planting :	3 000 à 5 000 per hectare
Age of vines :	35 years
Grapes varieties :	Merlot 20% Cabernet Sauvignon 80%
Pruning	Guyot simple and cordon royat
Yield :	35hl/ha
Wine making process	cold macerations, fermentations in stainless steel tanks with temperature control
Malolactique :	yes
Consultants :	Christian Sourdes (Laboratoire œnologique Sourdes Podensac)

Dégustation

To the eye	A deep purplish red colour with flashes of plum, revealing an impressive density and depth
On the nose	a finely textured nose with aromas of jammy wild fruit (blackcurrant, whortleberry and blackberry), with a Mediterranean density
On the palate	The amplitude of the tannins is simply astonishing. Their softness offset by a slight tang, giving the wine an impression of freshness. The finish is seemingly endless with hints of laurel, black pepper and camphor. After a few minutes, the tasting gains in warmth highlighting the notes of moorland and smoky Provence herbs