

Château de Cranne

7^{ème} Génération
AOC Côtes de Bordeaux Rouge

Certifié Vin Biologique LICENCE ECOCERT N° 244493P

Surface :	43 ha with 8 ha devoted to AOC Côtes de Bordeaux
Soils :	Clay and limestone
Rootstock :	3309C - Fercal - 101.14
Fertilizer:	Organic
Density of planting :	3 000 à 5 000 per hectare
Age of vines :	35 years
Grapes varieties :	Merlot 50% Cabernet Sauvignon 50%
Pruning	Guyot double and cordon royat
Yield :	45hl/ha
Wine making process	cold macerations, fermentations in stainless steel tanks with temperature control
Maturing	12 months in new barrels and barrels of one wine (French Oak)
Malolactique :	Yes
Consultants :	Christian Sourdes (Laboratoire œnologique Sourdes Podensac)

Dégustation

To the eye	The deep, purple red with garnet flashes already sets the scene for the probable texture of the wine
On the nose	The immediate impression is the expression of richness and concentration with notes of prunes in brandy, black pepper and laurel
On the palate	the initial impression is of extraction and fullness, backed by smooth, silky tannins. The notably fruity mid palate develops into cooked plums with touches of fruit in brandy and preserved peppers. The finish is fresh and elegant, carrying a touch of acidity to offset the impressive tannic texture

