

Château de Cranne

7^{ème} Génération

AOC Loupiac

Certifié Vin Biologique LICENCE ECOCERT N° 244493P

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| Surface : | 43 ha with 1 ha devoted to AOC Loupiac |
| Soils : | Clay and limestone |
| Rootstock : | 3309C - Fercal - 101.14 |
| Fertilizer: | Organic |
| Density of planting : | 5 500 per hectare |
| Age of vines : | 45 years |
| Grapes varieties : | Semillon 80% Sauvignon 20% |
| Pruning | Guyot double and cordon royat |
| Yield : | 20hl/ha |
| Harvesting | Harvest is only done hand picking by successive waves through the vineyard (2 to 7 selections), picking only the botrytised berries. A minimum of potential alcohol (20°) must be reached before starting the harvest |
| Macération | Direct pressing, no maceration. |
| Fermentation : | in stainless steel tanks with temperature control (16°-18°C) |
| Maturing | 12 months on French Oak |
| Malolactique : | No |
| Consultants : | Christian Sourdes (Laboratoire œnologique Sourdes Podensac) |

Dégustation

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| To the eye | Very vibrant , quite deep gold |
| On the nose | Notes of honey, spices and exotic fruit are very present. |
| On the palate | Concentrated, the texture is silky and greedy. A very beautiful balance |