



CHÂTEAU DES MOINES

Lieu-dit MUSSET - 33500 LALANDE DE POMEROL - Tél. 05 57 51 40 41 - Fax. 05 57 25 04 21

Château la Croix de Perron Lalande de Pomerol



Grape varieties :

72% merlot,
15% cabernet sauvignon,
10% cabernet franc,
3% malbec.



Vineyard and soil: the soil is composed of dry gravels and the subsoil is clay-silt and gravel with traces of the iron oxide called «crasse de fer».

Area : 5.8 hectares.

Vineyard management : the vineyard is cultivated using traditional methods with separate management of each parcel : ploughing, inter-row grassing, mechanical leaves thinning and green harvesting.

Vinification : de-stemming of the harvest and crushing, then cold maceration for five days to maximise extraction of aromas. Alcoholic and malo-lactic fermentations are carried out in temperature-regulated vats. The length of vatting at high temperature and final hot maceration lasts between 18 and 30 days, according to the vat, in order to maximise concentration and balance.

The wine is aged in oak barrels between 3 and 6 months according to the vintage and bottled at the estate.



Tasting notes : expressive wine with red fruits overtones, mixing freshness and roundness, with deep colour. A fruity and delightful wine.