

CHÂTEAU DE CRUZEAU WHITE. 2007

Color	White
Varietal	Sauvignon Blanc 100%
Appellation	Pessac-Léognan
Area	249.58 acres
Soil	Ridges with deep gravel
Rootstock	Riparia gloire – 3309C – Fercal – 101.14
Fertilization	Traditional, limited impact
Density	2,630 to 3,440 vines per acre
Ages of vines	15 to 18 years
Pruning	Double guyot
Harvest	By hand
Fermentation	After settling, in oak barrels
Temperature	18° to 23° C
Malolactic fermentation	No
Maturation	For 10 months in oak barrels (35% new) on full lees with bâtonnage
Fining	Tartaric precipitation by cold treatment
Aging	Subject to vintage, between 2 to 15 years
Appearance	Pale yellow with green and silver highlights.
Nose	Oaky, remarkably intense nose, smoky, toasty notes, which nonetheless do not overshadow the complex floral and fruit character of blackcurrant bud and lemon.
Palate	The palate, markedly fresh upfront, is remarkable as it develops elegance, body and suppleness. Long, with lemon and citronella notes. Textbook Sauvignon. Drink within five years with white meats (char-roast chicken, roast pork) or fish (fillet of rockfish in olive oil, sea bass with green tomatoes, swordfish lemon skewers) as well as cheeses.

