

CHÂTEAU DE CRUZEAU RED. 2006

Color	Red
Varietal	Cabernet Sauvignon 55% Merlot 43% Cabernet Franc 2%
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 with debudding
Harvest	By hand or mechanical after manual sorting at the vine
Fermentation	In stainless-steel temperature-controlled tanks with patented cap-breaking system
Duration	Approximately 3 weeks (subject to vintage)
Temperature	28° to 30° C
Malolactic fermentation	Yes
Maturation	For 12 months in oak barrels (30–40% new) with racking each trimester
Fining	Eggwhites
Aging	Expressive between 3 and 6 years, can age up to 15 years
Appearance	Clear garnet rimmed with brick.
Nose	Dominant spice, leather and tobacco upfront, superseded by intense cassis fruit that bursts out after aeration.
Palate	Supple, elegant, fruity, notes of red berry, raspberry develop as the wine opens out. The mid-palate is very opulent, currently shows fine balance and harmony. Lingering vanilla. Drink before 2015 with lamb shoulder, pork roast with sage stuffing.



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