

# Château La Croix Calendreau

## Saint-Emilion Grand Cru

*A dark-garnet red-coloured wine with nice aromas of ripe black fruit.  
On the palate, the wine is velvety, supple and elegant with a good structure and ripe mellowing tannins.  
To drink over grilled steaks, cooked poultry and mild cheeses.*

**LOCATION:** East of Saint Emilion in the city of Saint Christophe des Bardes.

**VINEYARD AREA:** 2.16 hectares

**SOIL:** Sandy-gravelly with a clayey subsoil with iron tracks.

**GRAPE VARIETALS:** 70 % Merlot - 15 % Cabernet Franc (Bouchet) - 10 % Cabernet Sauvignon - 5 % Malbec

**HARVESTING:** Deleafing, desbudding. Mechanical harvesting with sorting out on a table at the cellar.

**VINIFICATION:** Traditionnal vinification in cement vats with a long vatting during 4 to 5 weeks.

**AGEING:** Half in vats, half in oak barrels (25 % new)  
The bottling takes place 18 months after harvesting with racking every 3 months for the wine in vats.

**ANNUAL PRODUCTION:** 13,000 to 14,000 bottles per year

