



## AOC Fronsac Château La Croix de Roche



Organic Wine Certified FR-BIO-01



### The Vineyard:

Since 1982, Isabelle and François Maurin a proprietary of Château La Croix de Roche. Joined by their son Raphael in 2002, is located west of Saint-Emilion. It produces wines AOP Fronsac, Bordeaux and Bordeaux Supérieur red, rosé and white wines as well as sparkling wines. The wines are vinified by François and Raphael Maurin. The wines are meet authentic men and enthusiasts, lovers of the vine and wine. It is the union of the power and harmony, strength and elegance

Acreage: 20 ha

Vines Age: out of age vines

Grape Varieties: 100% Merlot

### Terroir:

Libourne vineyard where we can find limonstone and of sandy clays. Southeast exposure.

### Wine Making:

Harvest made by hand. Sorts table grape harvest at the entrance to wine cellar. Traditional fermentation and maceration during three weeks. Controlled temperatures. Ageing in barrels during 12 months and 6 months in vats.

### Tasting:

Appearance: Deep red colour,

Bouquet: complex, spicy and fruity nose with black fruits notes, accompanied by melted woody and cocoa flavoured.

Taste: The mouth let in charm with its length and complexity which gives desire to come back.

### Wine and food matches Serving temperature :

To be served between 16 and 18°C

Food Peering: Red meats as Tournedos and cheese.

### Cellaring:

Wine tasting guard whose optimum is between 2013 and 2020.

