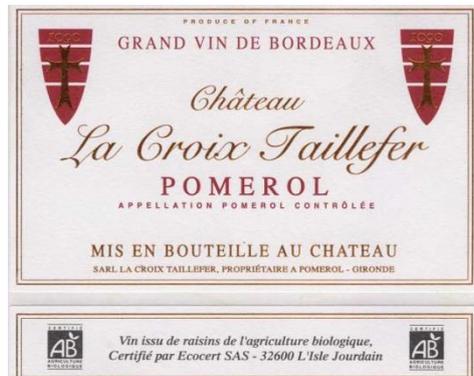




## Pomerol AOC 'Château La Croix Taillefer'



Certified organic wine, FR-BIO-01.



### The vineyard:

Size: 5.5 hectares  
Vine age: from 35 years to 90 years  
Grape varieties: 98% Merlot, 2% Cabernet Franc

In 1977, Marie Claude and Claude Rivière bought their first Pomerol hectare. At that time, their vintage was called Château La Loubière. The vineyard then grew in several stages, small section by small section, in the area that stretches from Toulifaut to Plince, via the hamlet of Taillefer. One of the four emblematic boundary markers of the domain of the Commanderie des Hospitaliers de Saint-Jean de Jerusalem sits in the domain of La Croix Taillefer. The date 1090 was carved onto the stone but it has been erased by time. The domain's Merlot vines are without doubt among the oldest in the entire Bordeaux region. Certain sections boast an age of 60 years. The Château La Croix Taillefer wine has been organic since 2003.

### The soil:

Black sand on ferruginous sand (ferruginous clay made up of iron-manganese concretions, rich in trace elements).  
ABV: 13°

### Vinification:

Manual harvests in trays, then passed across a vibrating sorting table, then 4-person conveyor sorting, de-stemming press, marc pump.  
Vinified in stainless steel vats for 3 to 4 weeks. Fermented using naturally-occurring yeasts. Malolactic fermentation in vats. Matured for 12 months in 1 to 2-year-old French oak barrels.

### Serving temperature and food pairings:

Serve at 17°C  
Serving suggestions: Red meat, game, poultry.

### When to drink:

The supple tannins mean this wine is ready to enjoy now. It can be kept for at least 15 years.

