

PRIMEURS 2021



BLEND: 100% sauvignon blanc

CHÂTEAU DE CRUZEAU WHITE

2021 The situation was complicated at Château de Cruzeau for this vintage, due to tricky weather conditions: three days of severe frost at the beginning of April, followed in mid-May by an episode of hail, resulting in great heterogeneity in the grapes. Finally, we recorded a loss of 70% of the white wine volumes for 2021. In the cellar, the know-how of our teams has revealed the full potential of these Sauvignon Blancs, which should give balanced wines with intensity, freshness and a very interesting aromatic profile.

HARVEST DATES: From 7 to 14 September 2021

APPELLATION: Pessac - Léognan

SURFACE: 18,5 hectares

TERROIR: Deep gravelly hilltops and clay-limestone areas

AVERAGE AGE OF VINES: 19 years

GROWING METHOD: Environmentally friendly (Level 3/3)

YIELDS: 18 hl/ha

VINIFICATION: Alcoholic fermentation in barrels after pressing and settling.

AGEING: 10 months in barrels, on lees, with regular stirring.

NUMBER OF BOTTLES: 30 000

JACQUES LURTON'S WINEMAKING TEAM

Group winemaking Director : Anne Neuville

Cellarmaster : Emilie Roullé

Consulting OEnologistes: Valérie Lavigne

