

# CHATEAU CRABITEY

## GRAVES ROUGE 2022



### THE TEAM

OWNER: Arnaud de BUTLER

OENOLOGIST: Christine JACOBY-SOURDES

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### THE VINEYARD

AREA: 31 hectares, 26 hectares of red and 5 of white

PLANTING DENSITY: 5,500 to 6,000 grape plants per hectare

SOILS: River Garonne gravels on grey clay veins on the plateau in the township of Portets, about 20 miles south of Bordeaux

AVERAGE AGE: 30 years old

- MANAGEMENT: Ploughing, Pruning Médocaine style, Debudding, Crown desuckering, Green harvest in July if necessary.
- Mechanical harvest. Yield : 48 hl/ha
- ENVIRONMENT: certified HVE3 - High Environnemental Value, level 3 (highest certification level) - and member of the 1st Association for the Environmental Management System of Bordeaux wines.

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### VINIFICATION AND AGEING

VINIFICATION: Complete destemming, Cold maceration for 3 to 4 days, Vinification in stainless steel vats. Average fermentation temperature 22°C to 26°C (72°F to 80°F). Maceration for about 20 days at 30°C (86°F)

AGEING: 12 months in French oak barrels, of which 1/3 new.

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### THE WINE

VARIETIES: 52% Cabernet-Sauvignon, 48% Merlot

PRODUCTION: 90,000 bottles / year (7.500 cases), Chateau bottled.

