



Château La Croix Younan PRIMEUR 2022

AOC SAINT EMILION GRAND CRU



Alcohol proof : 14 %

Production : 26 000 bottles

Blending: 95% Merlot et 5 % Cabernet-Sauvignon
Harvest begins with the merlots on September 16 and the cabernet harvest at the end of the month.

Tasting comment:

The nose is at first striking, it reveals especially aromas of red fruits, then allows to blossom delicate notes of spices and cocoa.

The attack of this vintage is well characterized by the aromas of red fruits and there is roundness in the middle of the mouth. The finish is carried on a light peppery side. The woody contribution of the barrel rearing is well integrated.

The aromatic persistence is 8/10.

VINEYARD

Owner: Zaya S.Younan
Technical Director: Ludovic Perez
Consultant: Alain Raynaud
Appellation: Saint-Emilion Grand Cru

Surface area : 9 ha of vines
Soils: clay (40%) and sand (60%)
Grape varieties:
Merlot (70%)
Cabernet-Sauvignon (30%)

Average age of the vines: 30 years

Plantation density: 6600 vines per hectare

Yield: 40 to 45 hl/ha
Soils worked at 100%
Mechanical weeding

Pruning: single guyot on old vines and double guyot on young vines
Leaf removal and green harvesting
Manual harvest in crates and sorting table
Vineyard management: Sustainable HVE3 (High Environmental Value)

VINIFICATIONS

Plot selection
Vinification Intégrale® in 500 liters barrels
-Sylvain (30%)
Traditional vinification in stainless steel vats (70%)

Maturation: average of 12-14 months
30% new barrels (Seguin Moreau)
50% one year old barrels (Radoux blend et Ana Vénus)
20% stainless steel vats (vat capacity: 20 to 50 hl)

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