

PRIMEURS 2022



# CHATEAU DE CRUZEAU

APPELLATION : PESSAC-LÉOGNAN

The vineyards of Château de Cruzeau suffered little from the extreme weather conditions of the summer of 2022. In periods of severe drought, its clay soils allowed the vine roots to find water reserves more easily, resulting in better yields. The perfect sanitary state of the grapes allowed us to be very precise in our choice of harvest dates. The high quality of the grapes harvested in this way then revealed their full potential in the winery. Entrusted to the know-how of our teams, these Sauvignon Blancs should give birth to wines with particularly interesting aromatic profiles, combining intensity and freshness for a most harmonious balance.

**HARVEST DATES:** 18 August - 27 August 2022

**SURFACE:** 16 hectares

**TERROIR:** Deep gravelly hilltops and clay-limestone areas.

**AVERAGE AGE OF VINES:** 20 years

**GROWING METHOD:** sustainable cultivation (HVE3).

**YIELDS:** 32 hl/ha

**ALCOHOLIC DEGREE:** 13° (temporary)

**VINIFICATION:** Alcoholic fermentation in barrels after pressing and settling.

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

**NUMBER OF BOTTLES:** 50 000

**JACQUES LURTON'S WINEMAKING TEAM**

Group winemaking Director: Anne Neuville

Cellarmaster: Émilie Roullé

Consulting Oenologist: Valérie Lavigne



**BLEND: 100% SAUVIGNON BLANC**