

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 a period of severe drought, its clay soils allowed the vine roots to find water reserves more easily, resulting in better yields.

The phenolic maturity was a little long in coming, so our teams decided to wait for it, hence a harvest period spread over a month. The perfect sanitary state of the vineyard allowed it.

In the end, these high quality grapes produced balanced, fruity wines with exceptional concentration!

**HARVEST DATES:** 5 September - 6 October 2022

**SURFACE:** 45 hectares

**TERROIR:** Deep gravel hillocks.

**AVERAGE AGE OF VINES:** 21 years

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

**YIELDS:** 47 hl/ha

**ALCOHOLIC DEGREE:** 13.5° (temporary)

**VINIFICATION:** Vinification in temperature-controlled tanks.

Extraction management and maceration time adapted to the vintage.

**AGING:** 12 months in barrels (20% new wood).

**NUMBER OF BOTTLES:** 180 000

**JACQUES LURTON'S WINEMAKING TEAM**

Group winemaking Director: Anne Neuville

Cellarmaster: Émilie Roullé

Consulting Oenologist: Marie-Laurence Porte



**BLEND: 65% MERLOT / 35% CABERNET SAUVIGNON**