



Château DE CRANNE

Vintage 2021 : A complicated year was saved by a glorious end-of-season boost, allowing properties that made wise decisions to still craft fine wine. Low quantities in the vineyards put a stain on the region's 2021, though, with some areas suffering from extremely scarce yields.

Source: <https://www.idealwine.info/the-ups-and-downs-of-bordeauxs-2021-vintage/>

CHÂTEAU DE CRANNE BORDEAUX WHITE DRY 2021



Surface :	7 hectares out of 43 devoted to AOC Bordeaux Blanc sec
Soils :	Clay and limestone
Rootstock :	3309C - Fercal - 101.14
Fertilizer:	Organic
Density of planting :	4 000 à 5 000 per hectare
Age of vines :	35 years
Grapes varieties :	Sauvignon gris 40% Semillon 35% Sauvignon blanc 20% Muscadelle 5% (planted 5 years ago)
Pruning	Guyot double and cordon Royat
Yield :	25hl/ha
Macération	Direct pressing, no maceration.
Fermentation :	In stainless steel tanks with temperature control (16°-18° C)
Malolactique :	No
Consultants :	Christian Sourdes (Laboratoire œnologique Sourdes Po-densac)

TASTING NOTES:

Eyes	Bright straw yellow color
Nose	Notes of candied apricot and baked brioche
Mouth	Fat and well-balanced wine that gives a perfect mouthfeel. Notes of exotic fruits.