



Bordeaux Rouge 6ème Génération 2018

2018 was a vintage quite similar to 2017 for Chateau de Cranne. The harvest got shorted by 30% but this year it was not due to the frost but to the Mildiou pressure. There were a lot of rains during the spring, the soil was very humid for a long period and the weather was warm, perfect for the propagation of the rot. Merlot plots were the most affected. After this difficult spring, the vintage took a 180° turn with a magnificent summer, no rain through July and August; the remaining grapes were in perfect conditions and had a good maturity. Despite the 30% Harvest loss, 2018 remain a good Vintage in Bordeaux, thanks to the warm and dry summer.



Surface :	10 ha which 8 ha devoted to AOC Bordeaux
Soils :	Clay and limestone
Rootstosk :	3309C - Fercal - 101.14
Fertilizer:	Organic
Density of planting :	3 000 à 5 000 per hectare
Age of vines :	35 years
Grapes varieties :	Merlot 80% Cabernet Sauvignon 20%
Pruning	Guyot double and cordon royat
Yield :	35hl/ha
Wine making process	cold macerations, fermentations in stainless steel tanks with temperature control
Malolactique :	yes
Consultants :	Christian Sourdes (Laboratoire œnologique Sourdes Podensac)

TASTING NOTES

Eyes	Very Bright, that wines shows an intense garnet color, characteristic of the merlot Grape which is dominant in that wine
Nose	Generous, intense and fruity nose of strawberry, raspberry and blackcurrant.
Mouth	Very good mouthfeel for that wine which is rich but well balanced with a long finish. Tannins are firm but well rounded. Generous and fruity, this wine will develop well.



