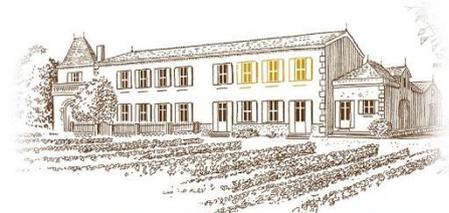




Château DE CRANNE



VIGNOBLES LACOSTE

B O R D E A U X

Côtes de 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.



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|------------------------------|---|
| Surface : | 43 ha wich 14 ha devoted to AOC Côtes de Bordeaux |
| Soils : | Deep gravels and limestone |
| Rootstock : | 3309C |
| Fertilizer: | Organic |
| Density of planting : | 3 000 à 5 000 per hectare |
| Age of vines : | 35 years |
| Grapes varieties : | Merlot 20% Cabernet Sauvignon 80% |
| Pruning | Guyot simple and cordon royat |
| Yield : | 35hl/ha |
| Macération | Cold macerations, fermentations in stainless steel tanks with temperature control |
| Malolactique : | Yes |
| Consultants : | Christian Sourdes (Laboratoire œnologique Sourdes Podensac) |

TASTING NOTES

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|--------------|--|
| Eyes | A deep purplish red colour with flashes of plum, revealing an impressive density and depth |
| Nose | A finely textured nose with aromas of jammy wild fruit (blackcurrant, whortleberry and blackberry), with a Mediterranean density |
| Mouth | The amplitude of the tannins is simply astonishing. Their softness offset by a slight tang, giving the wine an impression of freshness. The finish is seemingly endless with hints of laurel, black pepper and camphor. After a few minutes, the tasting gains in warmth highlighting the notes of moorland and smoky Provence herbs |



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