



2019



CHATEAU CROIX DE RAMBEAU

LUSSAC SAINT-EMILION

Quintessence of winemaking know-how



<i>Owner:</i>	Benoît TROCARD
<i>Area:</i>	16 acres
<i>Soil:</i>	Red clays
<i>Age of vines :</i>	40 years
<i>Blending:</i>	90 % merlot 10 % cabernet franc
<i>Type of aging:</i>	14 month in french oak barrels, 30% new barrels, 35% on wine, 35% two wines
<i>Alcohol degrees:</i>	14%

Château Croix de Rambeau is positioned as one of the best wines of the Lussac Saint-Emilion appellation.

This cru, a fine example of know-how, produces a racy, powerful wine, with aromas of morello cherries and spices, where fine woody notes come together from its traditional aging in French oak barrels and its superb terroir of red clays. This same terroir was the object of the desires of my great-grandfather and it was my grandfather who began to cultivate it in the early 1940s!

TASTING OF OUR CELLAR MASTER:

The dress is dark red, sustained. The nose has notes of ripe and crunchy red fruits, accompanied by more toasted, spicy notes, brought by the aging in barrels.

Beautiful aromatic complexity.

The mouth is suave and greedy, with a nice finesse of tannins. Harmonious wine with a beautiful elegance.

Rewards:

Magazine Forbes **95/100**, James Suckling **89/100**,
The Wine Cellar Insider **87/100**