



LES HAUTS DE CROIX DE LABRIE AOC SAINT-EMILION GRAND CRU

85 % MERLOT • 15 % CABERNET FRANC

The plots of Hauts de Croix de Labrie are located in the part of the estate that is the closest to Libourne. Here the soils are lighter with stony sand and produce more ethereal wines.

This wine is made from fruit from our younger vines. It has red fruit and spicy aromas, and subtle, elegant tannins that are ripe and tasty. It can be kept for 10 years or more, but is very expressive when young.

PLANTING DENSITY : 6,000 plants per hectare.

YIELD : 3,400 litres per hectare.

AVERAGE AGE OF THE VINEYARD : 25 years.

HARVEST :

The fruit is picked by hand and carried in wooden crates.

Pickers go down each row several times.

The fruit is manipulated using gravity only and is vinified in small tanks.

Temperatures are fully controlled.

SCREENING :

After de-stemming, the fruit is screened on a vibrating sorting table, then sorted manually.

VINIFICATION :

The fruit is vinified plot by plot.

Different temperature levels are adhered to, but never higher than 26° C (79° F).

The cap is punched down manually.

AGEING IN BARRELS :

Half in new barrels, half in one-year-old barrels for about 14 months.

MAXIMUM ANNUAL PRODUCTION :

12 000 bottles.

