CHÂTEAU LE CROCK - 2016

AOC Saint-Estèphe

cru bourgeois

The Château Le Crock vineyard is located in Saint-Estèphe, north of the left bank, between the Classified Growths of Château Cos d'Estournel and Château Montrose.

Château Le Crock benefits from the same craftmanship and expertise as Château Léoville Poyferré, thanks to the owners, Cuvelier's family. It was classified as a Cru Bourgeois in 1932 and ranked as a Cru Boureois Supérieur in 2003. Today, each vintage of Château Le Crock confirms its rank and recognition of quality.

H.CUVELIER & FILS

PROPRIÉTAIRES ET NÉGOCIANTS DEPUIS 1804

Technical sheet

area
32 hectares.

soil
Gravel from the Garonne, with a clay subsoil.

average vineyard age
40 years old.

harvest
Grapes are hand picked into small baskets to ensure the quality of the harvest, and then sorted out before they are moved into the winery.

vinification
In stainless steel thermoregulated vats.

ageing
In oak barrels, renewed by a third each year, from 12 to 18 months. Fined with egg whites.

Blend
40 % Cabernet Sauvignon
46 % Merlot
8 % Cabernet Franc
6 % Petit Verdot

tasting notes
Nose : Very fresh and complex nose, opening on black fruits and spices.
Palate : full and tasty with very velvety tannins on a nice fruit
Color : dark purple

medals & press

Decanter: 91
Neal Martin: 88-90
Wine Enthusiast: 92-93
Wine Spectator: 89-92

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