



# CROIX DE LAGORCE

## MOULIS EN MEDOC AOC



### HISTORICAL :

Croix de Lagorce comes from a selection of plots made according to the yield (maximum 50 hls/ha), the terroir, the quality of the vineyard and the sugar content of the grapes. Particular attention is paid to the perfect maturity and quality of the grapes. grape harvest.

### TERROIR :

Gravel and clay-limestone.

### SURFACE :

7,5 hectares.

### GRAPE VARIETIES :

65 % Merlot.  
35 % Cabernet Sauvignon.

### CULTIVATION :

Yield : between 40 and 50 hl / ha.  
Sorting of the grapes in the vineyard and in the cellar. Plantation density : 6600 feet/ha.  
Mecanical groundwork.  
Sustainable cultivation.



### VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.  
Minimum 3 weeks vatting.

Estate vacuum bottling.

### SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.  
Decant one or two hours before tasting.  
Wine is not treated, deposit is natural.  
This wine will match roasted beef, duck, games and a choice of cheeses.: Comté, brebis, sheddar.

### AWARDS :

#### 2015 VINTAGE :

88 Tastings

#### 2014 VINTAGE :

90 / Silver Decanter 2017 + 89 Tastings

