



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

