

# Château LA CROIX DE QUEYNAC



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The cuvée Château La Croix de Queynac is a harmonious fruit explosion with a nice balance. A round and gourmet wine elaborated by Les Vignobles Gabard that will share most of your meals with family or friends.

## PRESENTATION

Les Vignobles Gabard cultivate their vineyards according to the protocol of reasoned agriculture for many years in order to respect the environment as much as possible and to promote the expression of their exceptional terroirs. Château La Croix de Queynac is HVE (High Environmental Value) certified.

## THE VINTAGE

The 2019 vintage is one of the great vintages. A too mild winter balanced by a very cool spring and frost warnings from late March to mid-May that scared all Bordeaux winemakers, fortunately without damage. The flowering took place without incident but it was then necessary to face the great heats of summer, which were miraculously balanced by heavy rains during this summer season. It has given the grapes the freshness and strength they need before they are harvested.

## TERROIR

The estate is located in Bordeaux, 42 hectares located in Galgon near the Fronsac appellation. The vines are grown on silty, gravelly soils.

## IN THE VINEYARD

The cultivation methods are typical of Bordeaux, while respecting the protocol of the reasoned agriculture: Guyot pruning, soil grassed and worked by alternating, leaf removal.

## WINEMAKING

The harvest is mechanical and practiced very early in the morning to enjoy the freshness.

## AGEING

The aging process is carried out according to the Bordeaux method. The wine remains two years in vat, where it will clarify naturally and develop all its taste finesse before being bottled.

## VARIETALS

Merlot 70%, Cabernet sauvignon 30%

14 % VOL.

## SERVING

Serve between 16 and 18°C for optimal tasting. It is a harmonious wine to taste now but can also be kept a few years in the cellar (with a maximum of 5 to 7 years).

## VISUAL APPEARANCE

A beautiful intense cherry red color.

## AT NOSE

A powerful nose mixing notes of blackberries and blackcurrant.

## ON THE PALATE

On the palate, an explosion of fruit with finesse and elegance. The finish reveals silky tannins, a perfect balance between intensity and fruitiness.

## FOOD PAIRINGS

A glass of red wine La Croix de Queynac will be perfect to accompany white meats, duck confit or a cheese platter.

