

SAINT-ÉMILION GRAND CRU

THE ESTATE: Located on the limestone plateaus near Figeac and Cheval Blanc, Château Croix Figeac is owned by Jean Dutruilh, former skiing champion turned winemaker, and his father. It is an ancient estate in Saint-Emilion which was somewhat disassembled during its history, but was able to retain excellent plots, including Lamarzelle, adjacent to the prestigious Chateau Figeac. The aim of the estate is to produce well-balanced and elegant wines using organic viticulture.

THE SOIL: Well drained, sandy alluvium with a gravel and clay-limestone layer which retains heat well.

THE VINES: The vines have a southern exposure and have an average age of 35 years; production is deliberately limited in order to ensure quality worthy of a grand Saint-Emilion Grand Cru. The vineyard is composed of 80% Merlot and 20% Cabernet Franc. Harvest is manually done.

VINIFICATION: After the harvest, pre-fermentation takes place just before the vatting. After fermentation, the wine ages in partially new barrels for 12-16 months. Fining, no filtration.

ANNUAL PRODUCTION: About 48,000 bottles

2012 REVIEWS: "This has a fleshy feel, with dark plum and steeped currant fruit rolling along, while substantial but velvety tannins cruise underneath. Ample ganache and Black Forest cake details show on the finish, but a good tug of graphite keeps this honest. Drink now through 2021." **-90pts**, *Wine Spectator*

"Soft, juicy blueberry and raspberry fruit, a hint of cherries, spice and earth are all present in this medium-bodied, supple-textured, fleshy style of wine that is not terribly complex, but offers hedonistic pleasure in a medium-bodied, round, succulent style. A sleeper of the vintage. Drink it over the next 7-8 years." **-88pts**, *Wine Advocate*

