

CROIX MOUTON

CHÂTEAU CROIX MOUTON

FRANCE

BORDEAUX





The History

The grapes are vinified in concrete and stainless-steel thermoregulated vats, with three pum- ping-over a day. The vatting lasts five weeks and the running off is done in 50% new barrels. Malolactic fermentation in oak barrels.



The Grape

Merlot 85%, Cabernet Franc 14%, Petit Verdot 1 %



Tasting note

Its color is garnet-red; the nose is composed of fruity aro- mas, and Château Croix-Mouton has an explosive palate, ro- bust, rich and woody.

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