



# CHATEAU LA CROIX DE GAY

## POMEROL

### General information

The Château La Croix de Gay is one of the oldest family properties of Pomerol. The development of the terroir by the ancestors of the Raynaud-Lebreton family, who are the current owners, can be traced since the 15th century.

**Terroir** : The Château La Croix de Gay's wine is made from the blend of two groups of plots :  
- The first one, famous for its exceptional wine-growing capabilities, is located on the "Gunz Graves" of the "high terrace of Pomerol" between Château Rouget and Château le Gay. These plots represent the historical heart of the blend of Château La Croix de Gay.  
- The second one, grand vineyard, on the "Mindéliennes Graves", is located between Château Trotanoy and Château La Pointe.

Both of these terroirs give the Merlot and Cabernet Franc different characters that are both complementary and synergistic, and contribute to complexity of the final blend.

#### The wine :

True Pomerol "icon", through its accessibility, precision and immediate charm, the Château La Croix de Gay wine draws its ability to age in the clay subsoil of its original plots.

**Total surface** : 4 Ha 20

**Vine stock** : 98% Merlot et 2% Cabernet Franc

**Planting density** : 6 000 grapevines/Ha

#### Cropping practices :

- ploughing,
- green operations (disbudding, leaf-stripping, green harvest)

**Wine harvest**: manual harvest in cases and use of sorting tables

#### Winemaking :

- Alcohol fermentation in concrete vats, tulip form, «truncated cone shape» and soaking for 3 to 4 weeks
- Malolactic fermentation in barrels of which 50% are new barrels and 50% of a wine.

**Ageing** : Barrels 18 months.

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## 2014 Vintage:

**Harvesting dates :** 26th to 30th September 2014

**Production surface :** 3 Ha 70

**Gross agronomic yield before any selection :** 42 Hl / Ha

**Net yield after selection :** 40 Hl / Ha

**Vat types :** concrete vats with a tulip form, «truncated cone shape »

**Vatting process :** 30 days

**Malo carried out in barrels**

**Maturing on lees 1 month – lees stirring 1 month**

**Aging in barrels :** 30% new barrels and 70% from a wine  
(Name and % of each cooper : 50% Ton. Darnajou – 20% Ton. Baron – 20% Ton. Taransaud  
- 10% Ton. Demptos)

**Blend :** 95% Merlot et 5% Cabernet Franc

**Potential alcohol degree:** 13°

**Estimated production :** 20 000 bottles

SCEV Château La Croix de Gay  
[www.chateau-lacroixdegay.com](http://www.chateau-lacroixdegay.com)

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