



Château CROIZET BAGES 2016

PAUILLAC - 5EME CRU CLASSE

- CONSULTANT WINEMAKER : Eric BOISSENOT -

OVERVIEW

During the first half of the 18th century, the Croizet brothers consolidated small plots of land to the south of Pauillac, in the hamlet of Bages. In 1853, Julien Calvé purchased the estate and gave it his name: Calvé-Croizet-Bages. It was under the name Château Croizet-Bages, however, that the estate was classified as a Fifth Grand Cru in 1855. Soon after the First World War, Jean Baptiste Monnot, an American citizen who owned the renowned "Klaxon" brand, purchased the estate and sold it in 1942 to Paul Quié, a wine broker. Since 1968, his son Jean-Michel has managed Château Croizet-Bages, now with his children, Anne-Françoise and Jean-Philippe, the third generation of the Quié family to run this Pauillac Grand Cru Classé. The Quié family is also the owner of Château Bel Orme Tronquoy-de-Lalande, Cru Bourgeois of Saint-Seurin de Cadourne (1936) and Rauzan-Gassies, Second Cru Classé of Margaux bought in 1946.

VINEYARD

Soil: Gravel with chalky and iron-bearing sands basement

Surface: 30 hectares

Average age of the vineyard: 35 years

Grape varieties: 60% Cabernet Sauvignon / 32% Merlot / 8% Cabernet Franc

MAKING PROCESS

Strict qualitative grape selection on vine shoots before harvesting. Cold macération for 48 hours before fermentation. Plot by plot fermentation in concrete vats. Ageing for 12 months in oak barrels, with 25% new oak.

MATCHING FOOD

Serve at 17-18°C with suckling lamb rubbed with garlic, roasted veal tenderloin and morels or with stew of venison, along with brown potatoes and vegetables. This wine will be perfect with terrines or red fruits desserts.

AGEING POTENTIAL

More than 15 years

AWARDS

Decanter: 92 | Jean-marc Quarin: 14,75 | Jancis Robinson: 16,5 | Berliner Wine Trophy: | Neal Martin / Wine Advocate: 89 | Wine Enthusiast : 91 - 93 | James Suckling: 92 - 93



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