

## Saint-Estèphe 2011

### Saint-Estèphe, Bordeaux, France



Grape Varieties    **53% Cabernet Sauvignon**  
                          **33% Merlot**  
                          **9% Cabernet Franc**  
                          **5% Petit Verdot**

Winemaker	<b>Isabelle Davin</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.1g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.66</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian</b>

### PRODUCER

Château Le Crock is a Cru Bourgeois property in Saint-Estèphe sandwiched between second class growths Château Montrose to the north and Château Cos d'Estournel to the south. This property has had vines growing around it since the late 19th century. It was originally called 'Cru de Crock', which was the name given to the particular stony and gravelly soils of the region, until it became known at Château Le Crock in 1880. The property has been in the Cuvelier family since 1903, and has benefited from the improvements they have made to their other properties, including Château Léoville Poyferré and Château Moulin Riche.

### VINEYARDS

Located in the Saint-Estèphe appellation, the vineyards of Château Le Crock span 32 hectares on gravel over clay soils planted with Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc. The vines, which are on average 40-years-old, are grown sustainably and are double Guyot trained.

### VINTAGE

After a cold, dry winter, spring arrived very early with bud break at the end of March. April was the second hottest on record since 1900, followed by an equally hot and dry May, resulting in early flowering. A heat spike in June caused serious water stress before an unusually cold July with welcome rains. Harvest took place from 7th September - 27th September and was historically low in yields.

### VINIFICATION

The grapes were hand harvested into small crates and then meticulously sorted before fermentation in temperature-controlled stainless steel and concrete tanks. After malolactic fermentation, the wine was aged in French oak barrels, 30% new, for 18 months.

### TASTING NOTES

This wine is intense purple in colour. It is drinking beautifully now with aromas of blackberries, plums, tobacco and dark chocolate wrapped by silky tannins and lifted by a nicely balanced acidity. The finish is long and powerful.