

# Le Saint Estèphe du Château Le Crock 2012

## Saint-Estèphe, Bordeaux, France



### 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, on average 40 years old, are guyot trained and farmed sustainably.

### VINTAGE

The winter months were cold and dry causing a significant water shortage and whilst a mild, dry March encouraged rapid vine growth this slowed with the onset of a cold, wet April. Both flowering and veraison were late and significant heat spikes coupled with a lack of rain during July and August stressed the vineyards before momentum was finally regained with rains at the end of September. One of the latest harvests of the past 30 years finally began during the first week of October.

### VINIFICATION

Fermentation took place in a combination of stainless-steel and concrete temperature-controlled vats. The wine was then aged for six months in used, French oak barrels before being transferred back to tank to rest for another 12 months prior to bottling.

### TASTING NOTES

This is a fruit forward and approachable wine, with juicy red fruits, hints of sweet spice and silky tannins on the palate.

Grape Varieties	<b>46% Merlot</b> <b>37% Cabernet Sauvignon</b> <b>17% Petit Verdot</b>
Winemaker	<b>Isabelle Davin</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.1g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.73</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian</b>