

CHÂTEAU CROIX-MOUTON



PRIMEURS 2023



It is on the clay soils of the banks of the Dordogne and Fronsadais that the vineyards of Château Croix-Mouton have taken root in a very preserved environment rich in an ecosystem of great diversity. The story goes that the previous owner, Dr. Barde, recommended to his patients to drink this wine. In 1997, Jean-Philippe Janoueix falls under the spell of this sleeping beauty detecting a huge potential, he decides to buy it back with the goal of raising it to the top of its appellation.

From the harvest to barrel sleep, every act that leads to bottling is guided by a sense of values and respect for the terroir in its most just and healthy expression.

The 2023 vintage is marked by unpredictable weather. The first warm spells are followed by cold spells, often accompanied by heavy rain. That's how the M of 2023 came to be drawn. This bright, dark blue characterizes the year's meteorological effects, while the gold reflects the richness of both the soil and the wine's profile.

ESTATE :

Total surface 70ha. Argilo-limonous terroir, deep clays. The vines are grown according to reasoned cultivation methods with highly controlled yields, the aim being to reach the best of maturity.

GRAPES :

80% Merlot, 20% : Cabernet sauvignon, Cabernet Franc, Malbec, Petit-Verdot

WINEMAKING :

For the harvest, a densimetric bath sorting system was used to clean the grapes and to sort them efficiently. Little extraction, low temperature to maintain the fruit, early run-off. The 2023s are fruity, delicate wines with present but mellow tannins.

TASTING NOTES :

The red colour with bluish highlights reveals a full-bodied, elegant palate. The nose is fruity, peppery and spicy. The tannins are present but mellow, giving good length to this delicious, ready-to-sip vintage.