



CHÂTEAU
Croix de Labrie
SAINT-ÉMILION GRAND CRU CLASSÉ



VINTAGE 2023



Winemaker's vintage: "Brilliant"
Fruity, dense, fine, complex, precise, balanced with a nice freshness.

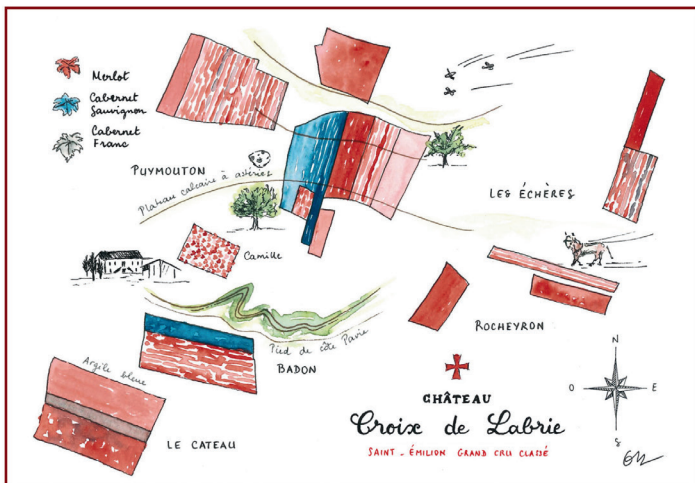
Saint-Emilion Grand Cru Classé, the micro-plots of Château Croix de Labrie cover an area of 5.1672 hectares. / 12.75 acres.

The vines are worked in organic farming, biodynamics, agroforestry, managed like in Burgundy, a tailor-made approach by terroir and climate. Plateau of St Christophe des Bardes, asrteries limestone plateau with clay: location: Rocheyron, Peymouton, Echères; bottom of the Pavie coast: clay-limestone burnished soil with iron grim: Badon location; and Le Cateau with gravel, clays and blue clays.

- > A warm autumn followed by a cold and wet winter with an episode of frost at the beginning of April without consequences.
 - > A warm spring, with stormy spells requiring increased and meticulous vigilance in our vines. Our work in biodynamics and organic agriculture, a major work of prophylaxis, gives us superb results.
- Flowering at the end of May, with good dry weather and wind, takes place in favorable and uniform conditions. A leaf stripping, on the rising sun side, with our choice of vineyard management and our daily presence in our vines proves us right. Invested in the life of the soil, great care was taken in the plant cover, a preference for weaving the vines rather than trimming, the limitation of all interventions made it possible to contain humidity and freshness in our soils. A very sunny summer, without excessive heatwaves, allows for uniform veraison.
- > September and the Indian summer bring a remarkable end to the season, presenting perfectly ripe and fresh Merlots, and exceptional Cabernet Sauvignon and Francs.

The harvests are very qualitative, plot by plot, by location, to express the quintessence of Merlot, Cabernet Sauvignon and Franc. Ripe seeds, a perfect balance between alcohol and PH, with immense aromatic palettes because the fruit has been preserved at all stages with aromas of blackcurrant, blueberries, black fruits mixed with floral notes, licorice which characterize our wines Château Croix de Labrie.

The 2023 vintage is bright, aromatic, fresh, powerful, balanced, dense, complex, elegant, with multi-layers and intense. Notes of blackcurrant, violet and fresh wild blackberry combined with fine touches of crushed blueberry. The palate is fruity, elegant, balanced, fine, chiseled, very rounded with notes of liquorice, spicy, Sichuan pepper. The wine expresses notes of black fruits, blackberry, crushed blackcurrant, wild raspberry, small red berries, with hints of fresh blueberry. Very fine hints of toasted almond, crushed hazelnut and graphite. The wine evolves powerful, rich, full and straight, with finesse and elegance. Velvetiness combines with a joyful, very sapid energy. Very long persistence on the finish, freshness which brings palatability and deliciousness to the finish. A very great wine to keep.



Harvest	20 & 21 September Merlot Plateau ; 23 September Merlot Badon, Cateau ; 5 & 6 October Cabernet Sauvignon, Cabernet Franc
Blend	85% Merlot 10% Cabernet Sauvignon 5% Cabernet Franc (vines over 60 years old with century-old Cabernet Sauvignon on which we make our own massale selection)
Ageing	80% barrels 225 litres (70% new barrel, 30% barrel 1 year old). 20% large cask: foudre et demi-muids
Yield	27hl/ha PH : 3,41 14.20% alc by vol