



CHÂTEAU LA CROIX MEUNIER

Saint-Emilion Grand Cru

Château La Croix Meunier belongs to the 5th generation of the Meunier family (going back to 1840). This miniscule estate of 3 hectares is located in the north-west of Saint-Emilion near Châteaux Figeac and Cheval Blanc.



VINEYARD:

- Varietals : 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon
- Soils : sandy, clay & limestone
- Size of the vineyard : 3 ha
- Age of the vines : 30 years
- Planting density : 6600 vines/ha
- Average Yield : 45-50 hl/ha
- Harvest : by hand

WINEMAKING:

- Vinification : fermentation and vinification in small stainless-steel vats. The cap is punched
- down in order to obtain maximum extraction. The vatting lasts 2 to 3 weeks
- Ageing : in oak barrels for 12 months (30% new oak)
- Bottling : at the Château
- Production : 550 cs

TASTING NOTES:

Deep red color. Concentrated nose with notes of vanilla, chocolate and very ripe black fruit. This fruity and medium bodied wine offers tasty tannins. The wood is harmonious and delicate.

FOOD PAIRING:

This wine will perfectly accompany flavorful (red or white) meat dishes such as roast duck, cornish hens, roast chicken, pork tenderloin, pork chops and soft cheeses such as Morbier, Gouda or goat cheeses like Crottin de Chavignol, ... (avoid Roquefort and arguably Camembert). And of course, will also easily and gracefully accompany more simpler dishes like pizza and/or most barbecued foods.

SELLING POINTS :

- Affordable St Emilion Grand Cru with same terroir than its prestigious neighbors ...
- Exclusive Barrière distribution
- Full protection on your market with a stable pricing policy

BARRIÈRE FRÈRES

18 rue Lafont – LUDON MEDOC
33295 Blanquefort Cedex
France

T. +33 (0)5 57 88 85 85
F. +33(0) 5 57 88 89 11

BARRIERE-FRERES.COM

