



# CHÂTEAU LA CROIX DU CASSE

## Pomerol AOC

[www.lacroixducasse.com](http://www.lacroixducasse.com)



VARIETALS	95% Merlot, 5% Cabernet Franc
VINTAGE	2019
REGION	Pomerol, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Perfectly clear cherry red color.
NOSE	Intensely fruity on the nose, the aromatic bouquet reveals notes of fresh plum and gooseberry complemented by floral notes.
PALATE	The mouth is greedy and loose, with a fresh balance. The tannins are already well blended, the texture subtle and pleasant. It seduces from its youth with its generosity.
AGEING	Aged in barrels (about 50% new) for a period of 16 to 20 months.
PAIRING	Pomerol goes very well with the majority of braised, roasted, or grilled meats ranging from beef, veal, pork, and game. It also pairs perfectly with roasted chickens, mushrooms, truffle and other earthy dishes.
READINESS FOR DRINKING	Drink from 2023-2038.
RATINGS	94pts <a href="https://www.jamesuckling.com">JAMESUCKLING.COM</a>  4.1 
ORDER CODE	FR464