

CHÂTEAU LA CROIX DU CASSE

Pomerol AOC

www.lacroixducasse.com



VARIETALS	93% Merlot, 7% Cabernet Franc
VINTAGE	2018
REGION	Pomerol, Bordeaux, France
TECHNICAL DATA	Alcohol 15.5%
APPEARANCE	Attractive garnet-red colour.
NOSE	Slightly oaky nose with aromas of red fruit, mainly raspberries.
PALATE	This wine is remarkable for its roundness, balance and ripeness of fruit. Silky and dense on the palate, with good length.
AGEING	Aged in barrels (about 50% new) for a period of 16 to 20 months.
PAIRING	Ideal with braised beef, skewers of guinea fowl, duck fillets with honey, Toulouse cassoulet and pheasant casserole.
READINESS FOR DRINKING	Drink from 2022-2038.
RATINGS	94pts JAMES SUCKLING.COM 91pts Wine Spectator 90pts Decanter
	4.2 VIVINO
ORDER CODE	FR464