



PRODUCTA VIGNOBLES
talents durables

LA CROIX DE PEZ - SAINT-ESTÈPHE AOC Saint-Estèphe - Red



LOCATION

Saint-Estèphe is one of the largest communal appellations of the Médoc, with a surface area of 1370 hectares. The vineyard is planted on well-drained gravel outcrops which protect the vines from excessive humidity. The sub soil, made up of clay and limestone, gives the wines their unique personality. Saint-Estèphe wines are tannic, deep and powerful and with age they take on body, fruitiness and delicacy.

PRESENTATION

Pez means "peace" in Old French and is still commonly used in Saint-Estèphe. This peaceful haven is a Garden of Eden for making great wines.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks.



VARIETALS

Merlot 60%, Cabernet sauvignon 35%, Cabernet franc 5%



FOOD PAIRINGS

Serve at between 16 and 18°C with red meat or a cheese platter.



TASTING

Attractive deep red colour. Nose of ripe fruit, slightly spicy, fine. Full on the palate, fruity, with well-integrated tannins.



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