

APPELLATION SAINT-EMILION GRAND CRU

Saint-Emilion, Saint-Emilion Grand Cru, Lussac Saint-Emilion and Puisseguin Saint-Emilion: worldwide, these four names are synonymous with pleasure of the senses. These appellations d'origine contrôlée constitute the core of a region rich in great vineyards.

The Saint-Emilion and Saint-Emilion Grand Cru appellations are geographically intertwined. They extend over nine towns whose mere enumeration already makes you dream. The first is Saint-Emilion, which is the epicenter of the vineyards since the arrival of the monks in the eighth century.

These areas, with an average area of 8 hectares, constitute an average of 65% Merlot.

Four major soil types characterise the region of Saint-Emilion and Saint-Emilion Grand Cru: around the medieval walls lies a limestone plateau, with a large bed of silt-clay gravel which extends out towards Libourne, clay-limestone hills and valleys and a sandy-gravelly plain stretching towards the Dordogne valley. With rich terroirs, each property produces a wine with unique characteristics.





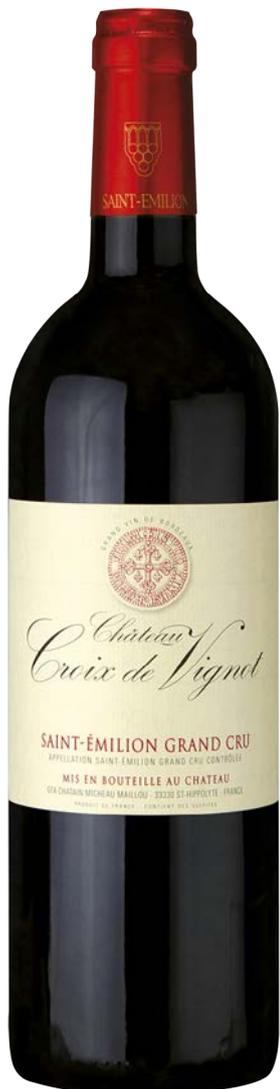
MEDEVILLE SÉLECTION

Château Croix de Vignot



After the First World War (1914-1918), Constant Micheau Maillou was born in 1892 joined a fighting friend in Saint Emilion. He meets the grandmother of Monique and Michel the current owners (born in Lafleur Pétrus). Then, the family lives in Pomerol in the house which has now become the beautiful town hall of Pomerol.

After 3 generations of work, seriousness and passion, the Micheau Maillou family owns 3 vineyards among the most famous terroirs of Bordeaux including the Château Croix de Vignot, Saint Emilion Grand Cru, located on the high plateau of Saint Emilion, close to the prestigious wines classified.



Appellation

Saint Emilion Grand Cru



Grape varieties

100% Merlot

Age of the Vineyard - Area

50 years - 1,4 Hectares



Sol

«Pied de côte» Clay limostone



Vinification

Grapes are destemmed and pressed before vatting. Wine batches are pumped every day during the fermentation. Temperature control. Vatting lasts 3 weeks. Then, the wine is aged during 12 months for 35% in cement vats, 25% in new oak barrel and 40% in aged oak barrel.



Tasting notes

The open bouquet offers a palette of fresh fruit, with vanilla notes, and undergrowth and leather aromas. Soft and fruity, the palate is balanced by delicate tannins



Suggested dishes

It can be paired with all types of red meat, poultry, sausages, and cheese.