

LA CROIX DE CARBONNIEUX

PESSAC-LÉOGNAN

La Croix de Carbonnieux wines are a tribute to the Benedictine monks of Bordeaux's Abbaye Sainte Croix, **who owned the estate from the 13th to the 18th century.**

Great winemakers, the monks were able to give Carbonnieux an **international reputation** and a modern impetus. Their emblem, the "S" around the Sainte Croix, punctuates the château's landscape in various places and seals the trace of this passage in the estate's **long history** on our bottles. The label features the ornaments of the estate's recently restored chapel.

La Croix de Carbonnieux white and red wines are made from **selections** from the Carbonnieux cru classé, and are crafted like grand crus.

La Croix de Carbonnieux red is a beautiful ruby color, with a nose of red fruit and a hint of smoke that is so pleasant on the palate in Léognan wines. Slightly less powerful than the Carbonnieux, this wine, which is highly appreciated in gastronomy, can be drunk younger and offers a wide choice of food and wine pairings.

Croix de Carbonnieux white has the pale yellow color typical of our grape varieties and a freshness subtly imbued with aromas of exotic fruit or grapefruit, these wines benefit from the **beautiful minerality characteristic** of Carbonnieux and the Pessac-Léognan terroir. La Croix de Carbonnieux white is an epicurean wine.



Appellation

Pessac-Léognan

Total vineyard area

Red : 55 ha

White : 45 ha

Terroir

Deep gravel on slopes and clay-limestone

Grape varieties

Red : 60% Cabernet Sauvignon, 40% Merlot

White : 70% Sauvignon, 30% Sémillon

Average age of vines

Red and white: 15 years

Vineyard

Sustainable viticulture - Environmental Management System (member of the SME Bordeaux association)
Label HVE (High Environmental Value)

Cot or guyot-poussart pruning

Planting density: 7200 vines stock/ha

Parcel-based management of vineyard and vat room

Vinification

Manual and mechanical harvesting

Red Vatting time 3 to 4 weeks in temperature-controlled stainless-steel vats. Aged 12 months in barrels (20% new wood)

White Pressing under inert gas - Cold settling
Fermentation and aging in barrels and foudres 6 months with stirring - 15% new wood

Production

Red: 4 500 cases

White: 1 500 cases