

Château Croix de Bertinat – Révélation

2014

AOC SAINT EMILION GRAND CRU



Technical Data

Vineyard

APPELLATION :	Saint-Emilion / Saint Emilion Grand Cru
TOTAL SURFACE AREA:	8.3 Ha
TERROIR :	sandy gravelous
VARIETALS :	60% Merlot N ; 35% Cabernet Franc ; 5% Cabernet Sauvignon
AVERAGE AGE OF VINEYARD:	35 years
AGRICULTURE :	integrated / reasoned
CULTIVATION :	mechanical ploughing, no use of chemical herbicides
HARVEST :	mechanical, on-board sorting, optical sorting at winery

Vineyard plots

The grapes selected for Cuvée «Révélation » are grown on specific plots covering about 1.5 ha

VARIETAL RATIO:	60% Merlot N ; 40% Cabernet Franc
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Vinification

VATS:	stainless steel, thermo-regulated
VATTING :	24 days
AGEING :	12 months in French oak barrels (50% new barrels)
CUVEE SIZE:	8 000 bottles

Tasting comments

The robe is shiny garnet. The first nose is toasted; it then opens on aromas of black pepper, blackcurrant, undergrowth and brown tobacco. The mouth is elegant, with a suave intake, then a beautiful balance is drawn with well-rounded tannins to extend to a beautiful sapid sensation and flavors of caramelized griotte cherry.

Awards

Cuvée Révélation 2014 was awarded Gold Medal at the Concours Mondial des Feminalise 2017