

**VIGNOBLES DUBARD – CHÂTEAU LA CROIX
ROMANE LALANDE DE POMEROL**



The Vignobles Dubard estate, founded in 1977 by two brothers and their sister, now brings together four dynamic family-owned wineries located on the right bank of the river Dordogne in the South West of France: Château Laulerie, Château Vieux Barrail, La Croix Romane and Château Nardou.

La Croix Romane was added to the Dubard family's wine estates in 2008. The name derives from the adjacent 12th century church erected by the Hospitallers of Saint John of Jerusalem (Knights of Malta), whose cross the label bears. Bordering both Pomerol and St. Emilion, the Lalande de Pomerol vineyards are situated on a fabulous gravelly mound containing varying amounts of clay. The 8.50 ha of Château La Croix Romane are located on the right bank of the River Dordogne, 30 km from Bordeaux, only 2 km from the famous plateau of Pomerol.

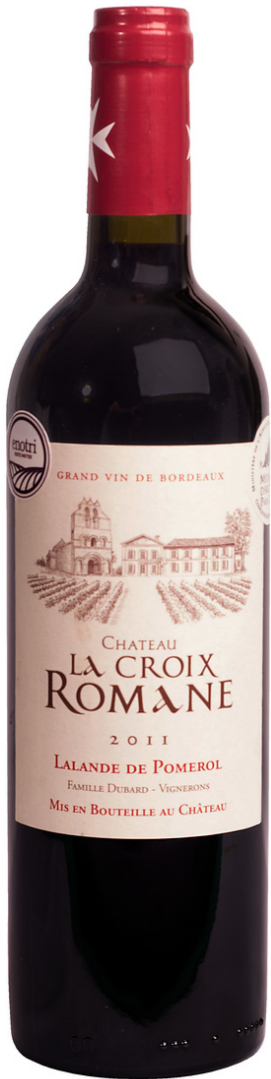
VITICULTURE

Single Guyot pruning, removing alternate buds, grass / tillage, alternative rows, leaf removal on the shaded side of the vines (East or North) at the beginning of August to obtain healthy grapes and a phenolic maturity of their skins, bunch thinning during the summer to limit the crop yield to 45 hl/ha, manual and mechanical harvest, depending on the area. The average age of the vines is 30 years.

VINIFICATION

The wine cellar and barrel room, built in the early 90's, was designed to match aesthetic and oenological qualities. The stainless-steel vats are equipped with a thermo-regulation system, allowing the winemaker to guide closely the fermentation and maturation as well as bring out the full potential of each grape variety. Strict crop management ensures that only the best bunches are harvested; the grapes are destemmed then go through alcoholic fermentation and cold maceration (3 to 4 weeks in total) in temperature controlled stainless vats. The wine is aged in French oak barrels (30 % new oak barrels) for 12 to 18 months.

CHÂTEAU LA CROIX ROMANE LALANDE DE POMEROL



SKU: 766664

Region	Bordeaux
Classification	Lalande de Pomerol AOC
Vintage	2020
Grapes	80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc
Soil Composition	Gravelly mound containing 10% clay
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Cold Maceration
Alcohol	13 %
Residual Sugar	0.2 g/l
PH	3.79 g/l
TA	3.22 g/l
Free SO2	23 mg/l
Total SO2:	57 mg/l

TASTING NOTES

Deep purple, fruity, powerful, a modern style of Bordeaux. A lush bouquet with lots of dark fruit, cassis, blackberry, bumbleberry jam, vanilla, roasted cocoa beans, with notes of Peony and garden herbs. On the palate, the wine is ripe, dense with firm tannins and a fresh finish. Lots of fruit flavours - cassis, blackberry and a hint of plum, with spice notes, vanilla and mocha.

PAIRING SUGGESTION

Drinking well now, should age nicely for 7-12 years. Delicious with hearty flavourful meat dishes, or a classic steak. A great choice for any special and elegant occasion, pair with beef brisket, pot roast or braised lamb. Or serve with a board of aged cheeses after an afternoon of antiquing.