



LA CROIX BARTON

Appellation: Bordeaux

Soil: Pyrenean gravel on a clay-limestone subsoil. Selection from harvests in the south of the Gironde department.

Blend: Merlot 70%
Cabernet Sauvignon 30%

Vinification: Traditional, in stainless steel vats with temperature control.

Ageing: Traditional vat ageing with regular racking to minimise oxygen contact, and progressive elimination of the lees. A final touch of oak completes the ageing process.

Tasting

This wine displays a deep cherry-red colour with glints of crimson. The nose offers ripe berry and mineral notes. Supple on the palate with fruity and licorice flavours leading to a soft finale of fine, rounded tannins.

Serving conditions: 16-18°C

Pairings: With starters, light meat, or red meat.

Origin

Croix Barton is the expression of the savoir-faire shared by two great wine-making families, the Schÿlers and the Bartons, who are coming together under a single label. Batches are hand-selected on the estate with the greatest care and thoughtfully blended with due regard for the Bordeaux appellation. The wines radiate a distinctive French savoir-vivre, a traditional way of experiencing a fine Bordeaux to be enjoyed day after day.



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