

CHÂTEAU LE CROCK

PRIMEURS 2022

VINEYARD

Surface area: 32 hectares, destined to the production of Château Le Crock and its second wine

Average age of vines: 49 years

Planting density: 8,700 vines/hectare

Soils: Garonnaise gravel, sandy-clay subsoil

Viticulture: Traditional double Guyot pruning

Soil tillage and mating disruption throughout the vineyard

HARVEST

Manual harvest into crates

Manual sorting of whole bunches

Harvest dates: 12th to 26th September

Yield: 20,7 hl/ha

PLANTED GRAPE VARIETIES

53% Cabernet Sauvignon

35% Merlot

7% Cabernet Franc

5% Petit Verdot



ENVIRONMENTAL PRACTICES

Integration of the SME (Environmental Management System) of Bordeaux wines in 2016. HVE 3 (High Environmental Value) certification since the 2017 vintage



WINEMAKING

Vathouse: Temperature controlled concrete & stainless-steel vats

Vinification: Partial plot selections bioprotection of the harvest with non-saccaromyces yeasts

Alcoholic fermentations with selected yeasts

Malolactic fermentations in new barrels

Aging: 14-18 months in French oak barrels

30% new oak

Bottling: May-June 2024

BLEND

44 % Cabernet Sauvignon

40 % Merlot

11 % Cabernet Franc

5 % Petit Verdot

ANALYSIS

Potential alcohol: 14.7% vol.

Total Acidity : 3.15 g H₂SO₄ /L

pH: 3.84

IPT: 94

TEAM

Owners: Cuvelier Family

Managing Director: Sara Lecompte Cuvelier

Oenologist : Isabelle Davin

Consultant Oenologist: Antoine Medeville

Cellar Master: Yoann Lavigne

Vineyard Manager: Jonathan Servant