

2021 Vintage

Certification: Château Les Trois Croix is certified HVE (High Value for Environment) level 3

Budbreak: march 23 th.

Mid-flowering dates: June 1 st for Merlot, and June 5 th for Cabernet Franc.

Vineyard work: A first de-leafing by hand on the vine's eastern side was made on all parcels

beginning from July 1st th to July 16 th.

A second manual de-leafing on the southern side was made on all parcels

beginning from august 30 th to September 6 th.

Green-harvesting for quality and quantity was done on

all parcels just before véraison.

Harvest dates: Merlot and cabernet franc : from September 29 th to October 12 th .

Manual picking in 10 kg crates.

Yield: 31 hl/hectare

Vatting: from 18 to 24 days for the Merlot and cabernet franc

Daily partial pumping-over and brief punching down in wood vats.

Grape varieties: 88 % Merlot

12 % Cabernet Franc

Ageing: 32 % new barrels / 40 % one-fill barrels.

18 % two-fill barrels / 10 % in vats.

Alcohol level: 13,8 %

The vintage in a few words:

The winter of 2020-2021 was rather mild and humid. The cold weather observed in january did not last and from february onwards, temperatures increased quickly leading to an early budbreak.

After a very cold and dry spring lasting until the end of April followed by a rainy May, the advance in the vegetative cycle was negated. Flowering and fruit set took place in good conditions with cold night-time temperatures: there was significant "coulure" on the oldest merlot plots.

A stormy period between mid-June and mid-July led to moderate mildew benefiting conditions. The weather became dry again but the temperatures were still a little cool for the season. September was a continuation of August with a rainy instance which did not disturb the harvests of the merlot and cabernet franc plots.

The low yields observed contributed to the quality of a vintage where the climatic conditions were not always optimal but finally we have a good vintage very classical.