



BORIE-MANOUX

Les Chemins de la Croix du Casse

POMEROL

2019

Created in 2005, Les Chemins de la Croix du Casse is the second wine of Château la Croix du Casse. It was created to strengthen the qualitative effort of the property with a better selection of grapes. The wine however receives the same attention as the "Grand Vin" and presents all the characteristics of a great Pomerol. Exclusive to Borie-Manoux, this wine can be tasted young and will reveal aromas of cassis and toasted breads.



VINEYARD

SOIL :

Gravel, sand and iron dirt

GRAPE VARIETY :

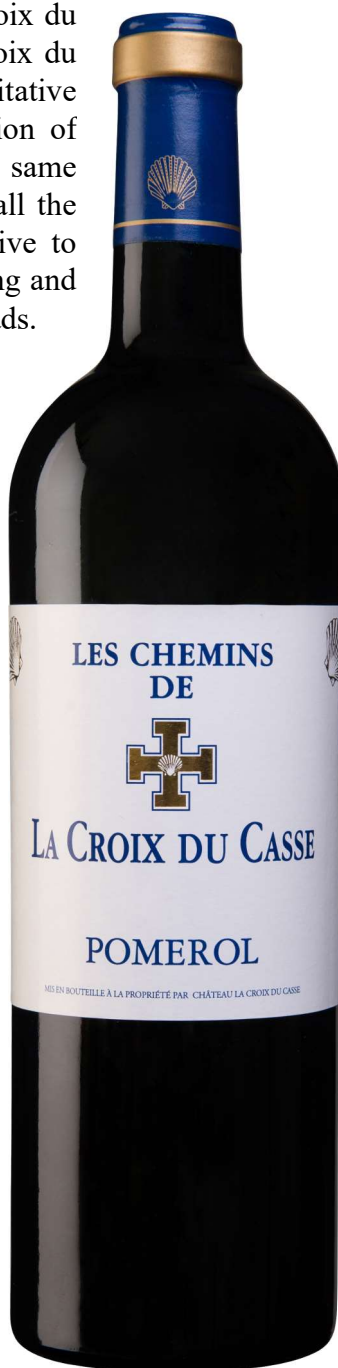
90 % Merlot

10 % Cabernet Franc



WINE MAKING PROCESS

Fermentation for 3 to 4 weeks. Aged in oak barrels for 16 to 18 months with a percentage of new barrels.



TASTING

Nice ruby color. Fresh and elegant nose releases aromas of ripe red fruits, blackberries and blackcurrants with a roasted touch. The attack is tasty, the tannins are well balanced. The finish has a nice length.

BLEND 2019 :

96 % Merlot

5 % Cabernet Franc



MATCHING WITH FOOD

Ideal with grilled beef, honey duck thin strips or a veal rack with girolles.

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