



BORIE-MANOUX

Les Chemins de la Croix du Casse

2ND VIN CH. LA CROIX DU CASSE

POMEROL

2020



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 :

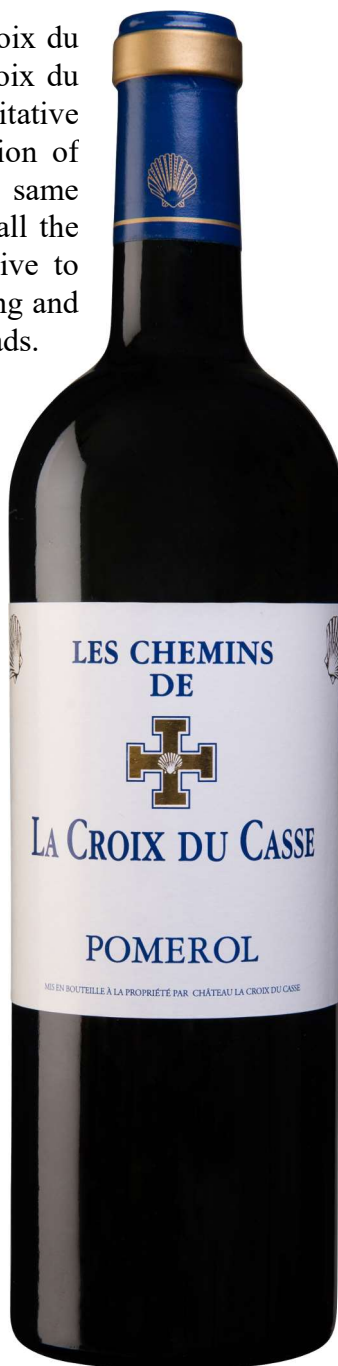
90 % Merlot

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

Dark ruby color. Racy nose with floral, red fruit and licorice notes. Lively on the palate, very harmonious with lovely freshness. Well-balanced finish with fine tannins and spicy notes.

BLEND 2020 :

95 % Merlot

5 % Cabernet Franc



MATCHING WITH FOOD

Perfectly suited for grilled beef, honey-glazed duck breast, or a veal rack with chanterelle mushrooms.



TASTING NOTE(S)

J. SUCKLING 92



BORIE-MANOUX

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