

Château Vray Croix de Gay | Pomerol France (POMEROL) – 2016

Domain

Ch. Vray Croix de Gay

The domain originated in 1832, then under the leadership of Baron Olivier Guichard, a man with a great political past. In 2004 it was taken over by the sixth generation of the family. Since then, daughter Aline and her husband Paul Goldschmidt have been at the helm.

Vinification

Traditional vinification. The wine has matured for twelve months in oak barrels (15% of which are new wood).

Taste

In addition to the deep color, the intense aroma stands out. Lots of black fruit and spicy notes. The mouth is very juicy, with a nice freshness, lots of fruit and a structure that ensures a wonderful balance.

Food pairing

Meat - red | Meat - roasted | Game - doe | Truffle | Cheese

General information

Type: Red wine

Grape varieties: Cabernet Franc (15%), Merlot (85%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

