

## **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: Merlot (85%), Cabernet Franc (15%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

