

Wijnfiche

Château Vray Croix de Gay | Pomerol France (POMEROL) – 2015

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 was aged for 12 months in oak barrels (of which 15% new wood).

Taste

The palate is smooth on the entry with fine tannin, a little more lactic than its peers but with fine depth, harmonious to the finish - though there is a bit of oak to be absorbed on the finish.

Food pairing

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

General information

Type: Red wine

Grape varieties: Merlot (83%), Cabernet Franc (17%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

