

## **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: Cabernet Franc (17%), Merlot (83%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

