



TECHNICAL SHEET

AOP GAILLAC – Domaine Croix des Marchands "Tradition"

(red)

Jerome Bezios took over the family estates about 20 years ago. Since then, he has deeply invested in new technologies (temperature control, filtration...), in traditional methods (manual harvest, work on the soil...) and in a competent team in order to tend to an optimal quality as much in the production than the winemaking.

« La Croix des Marchands » extends over 30 hectares on a gravel soil.

The vines produce a wine fruity and spicy, very representative of the appellation. Their historical location provide evidence of a wine-producing activity dating back more than two thousand years!

The vines of « Château Palvié » are much older and stretch over 22 hectares on a clay-limestone soil. They offer a wine richer and stronger which can easily age.

The excellent reputation of both estates make them among the best domains of the Gaillac appellation. For more than 10 years they are labelled Terra Vitis, and now also HVE level 2 (High Environmental Value), which answer perfectly quality criterions and respect of the terroirs and environment.

Grape varieties: 34% Syrah, 33% Duras, 33% Braucol

Alc. by Vol.: 12,5% Vol.

Harvest and vinification:

Harvested by hand at optimal maturity, destemming and crushing.

Traditional vatting (20 days). 18 months aging in vats.

Early bottling to preserve freshness.

Tasting notes:

Beautiful shining color with ruby sheen.

A typical spicy nose.

Round in the mouth with spicy and silky tannins. Gentle finish with small dark fruit flavors.

Format:

Available in Gaillac-style bottle (attached picture) or in classic Bordeaux-style bottle.



AOP Gaillac
Domaine Croix des Marchands