

## Château Grand-Portail

### La Croix Blanche



<b>VINTAGE</b>	<b>2016</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Bordeaux</b>
<b>VARIETAL</b>	80% Merlot 20% Cabernet Sauvignon
<b>ALCOHOL</b>	13%
<b>TERROIR</b>	Limestone-clay, alluvial deposits
<b>INFO</b>	50 Ha (120.5 Acres) total vineyard. 6.5 Ha (16.06 Acres) single plot in Escoussans, devoted to La Croix Blanche Merlot Harvested Oct. 1st - Cabernet Sauvignon Oct. 10th - Vinification and aging in stainless steel tanks & 10% French oak barrels Unfined / Filtered

**Sustainable Agriculture Practices**

#### About the Estate:

Château GRAND-PORTAIL- family estate for generations now run by the young son, Olivier CAILLEUX - is located in Escoussans within the Entre-deux-Mers area but more precisely, in the heart of the small, distinctive and expressive Haut-Benauge appellation. Known to produce excellent dry white wines, this unique niche terroir also produces rare-to-find and remarkable red wines when the vines are planted on the best exposed and higher slopes, reaching here more than 100 meters, with a non-obscured view over the other side of the Garonne River, where lies the appellation of Graves.

Château GRAND-PORTAIL "La Croix Blanche" Bordeaux, is made from a specific and single plot, surrounding an old Christian cross, stopover on the Santiago de Compostelle pilgrimage, also being the highest point of the estate in Escoussans. The vines do benefit there a South, South-West and East exposure on a limestone-clay soil, rich in alluvial deposits. It provides a perfect ripeness for Merlot, predominant in this specific Cuvee.

Château GRAND-PORTAIL "La Croix Blanche" is a pure pleasure, an everyday, attractive "easy drinking" nicely balanced Bordeaux at an incredible value, and so approachable whatever is the vintage. This top value and vintage is BTG @ Balthazar NYC.

#### Tasting Notes:

The 2016 Red Bordeaux "La Croix Blanche" is just amazing and irresistible! So ripe, deep and juicy cassis, dark cherries "griottes" nose, round, ample and fleshy palate, keeping the juicy length with soft spices touch. Very serious... This wine, vintage & top value... won't last at all.

#### Food Pairing:

"Pizza with belly ham, fresh mozzarella, oregano, & chili oil. Tomato soup with field peas & wheat berries topped with pecorino, served with crusty bread." - Craig Heffley, NC

#### Press Review:

"Direct, with fresh, juicy plum fruit lined with a light savory hint. A pretty, chalky texture lets the finish linger breezily." - JM, Wine Spectator, Web Only 2018