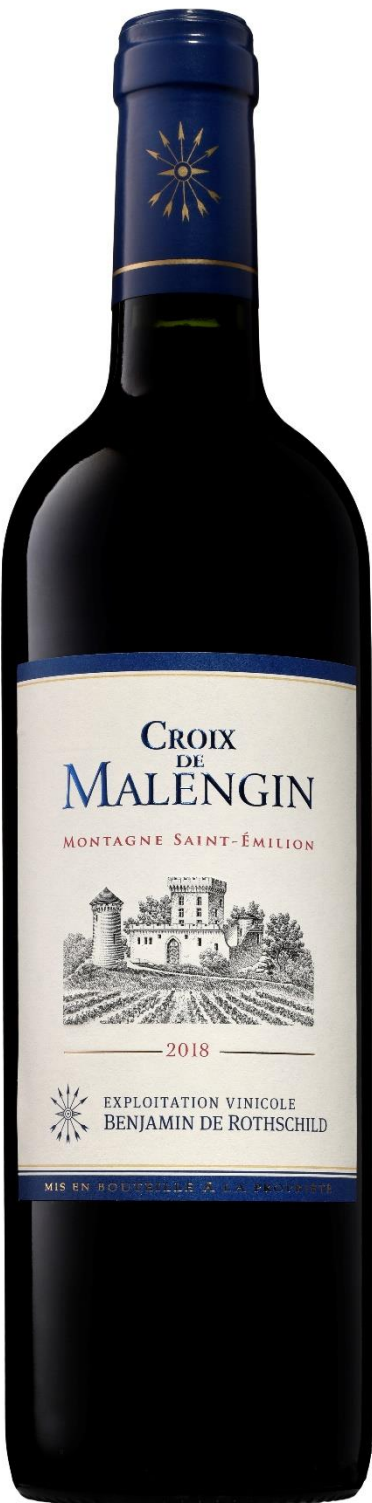




BARON EDMOND DE ROTHSCHILD

Croix de Malengin 2018



- Winemaker :** Fabrice Bandiera
- Appellation :** Montagne Saint-Emilion
- Blend :** 70% Merlot; 20% Cabernet Franc;
10% Cabernet Sauvignon
- Soil type :** Limestone and clay
- Vineyard age :** 23 years
- Vine density :** 2,226.72 vines per acre (5,500 vines/ ha)
- Yield :** 55.54 tons/ acre (750 hl/ ha)
- Winemaking :** Cold maceration, winemaking stainless steel tanks. Automatic temperature control system. Micro-oxygenation in tank. Malolactic fermentation in new French oak barrels.
- Aging :** Stainless steel tanks & new French oak barrels
Duration : 12 months
- Technicals :** Alcohol 14.5%

TASTING NOTES :

Color: Deep garnet-red color

Nose: Intense red fruit notes: cherries at the beginning with intensity and freshness, and a light woody note completes this beautiful aromatic palate.

Palate: The mouth attack is very ample supported by silky tannins. Then long and complex where red cherry notes mingle with a touch of mocha. This fine and structured wine is carried by a remarkable freshness.

FOOD PAIRING :

Drink with grilled meat and French cheese.