

2023 Vintage

Certification:	Château Les Trois Croix is certified HVE (High Value for Environment) level 3
<u>Budbreak</u> :	March 27 th .
Mid-flowering dates:	May 28 th for Merlot, and may 31 th for Cabernet Franc.
<u>Vineyard work</u> :	<u>A first de-leafing by hand</u> on the vine's eastern side was made on all parcels beginning from June 30 th to July 10 th. <u>A second manual de-leafing</u> on the western side was made this year : from august 28th to September 4th.
	<u>Green-harvesting for quality and quantity</u> was done on all parcels just before véraison.
<u>Harvest dates</u> :	Merlot and cabernet franc: from September 20 th to the ocotber 3th. Manual picking in 10 kg crates.
Sorting of the harvest	: Made in the cellar by hand and by densymetric sorting.
<u>Yield</u> :	48 hl / hectare
<u>Vatting</u> :	from 19 to 28 days for the Merlot and cabernet franc Daily partial and brief pumping-over.
<u>Grape varieties</u> :	83 % Merlot 17 % Cabernet Franc
<u>Ageing</u> :	33 % new barrels / 37 % one-fill barrels.19 % two-fill barrels / 11 % in vats.
Analytical parameters	Alcohol level : 13,8 % pH :3,58 Total acidity : 4,1

The vintage in a few words :

After a near-normal winter, budburst took place in the last days of March. Spring was relatively warm, with not too much rainfall, leading to almost perfect flowering and fruit set. A hot, humid spring led to relatively high mildew pressure in June. Summer was marked by mild weather conditions, with less than usual midsummer light. An initial heat wave in mid-August accelerated ripening. A second heat wave in the first week of September was decisive relative to bringing the grapes to full ripeness. This 2023 vintage is marked by a generous nature that has produced an abundant crop. The thinning we carried out on all our plots was a key element in the success of this vintage, in order to achieve ideal ripeness. The two manual leaf-thinnings also played a major role in ensuring that the grapes reached a good level of ripeness.

This 2023 vintage is a great Bordeaux classic. It gives birth to a Château les Trois Croix of excellent balance, without excess, and with an excellent mid-palate. The omnipresent fruit gives this wine extra texture.

Exclusive distribution in USA and Japan.

