



Château Croix de Paty, AOP Côtes de Bourg, Rouge, 2023

AOP Côtes de Bourg, Bordeaux, France

Located a few hundred meters from the citadel of Bourg, Château Croix de Paty overlooks the Gironde estuary. Dating back to 1893, it is one of the architectural gems of the region thanks to its double staircase, columns, and sculptures, which testify to its artistic and historical wealth.

PRESENTATION

The Château Croix de Paty has been owned by the Jarrige family for 4 generations. A persevering man in his work, Alain JARRIGE is a bon vivant, a hardworking and perfectionist man. He loves well-done work and takes care of his 16 hectares in Côtes de Bourg with a lot of tenderness. Having started as a farm worker, he took on the profession of winemaker when he took over the property with his wife in 1987.

TERROIR

The clay-limestone subsoil that characterizes the plots of Château Croix de Paty has a dense soil, studded with small white stones. Water availability is often low, a necessary constraint sought after by the greatest châteaux in the Bordeaux region. This allows for a high sugar content in the berries, better grape ripeness while maintaining a crunchy and gourmet fruit. All these elements contribute to the wine's roundness and finesse.

WINEMAKING

During winemaking, everything is done to prioritize elegance, avoid excessive tannin extraction, and highlight the natural expression of the terroir.

AGEING

Breeding is practiced over a period of 12 months for Château Croix de Paty in order to obtain smooth tannins and a round and suave texture, while at the same time allowing the "terroir" to come back and express itself in the wine.

VARIETAL

Merlot

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

You can decant it an hour before tasting to let the aromas develop. Serve between 16 and 18°C.

AGEING POTENTIAL

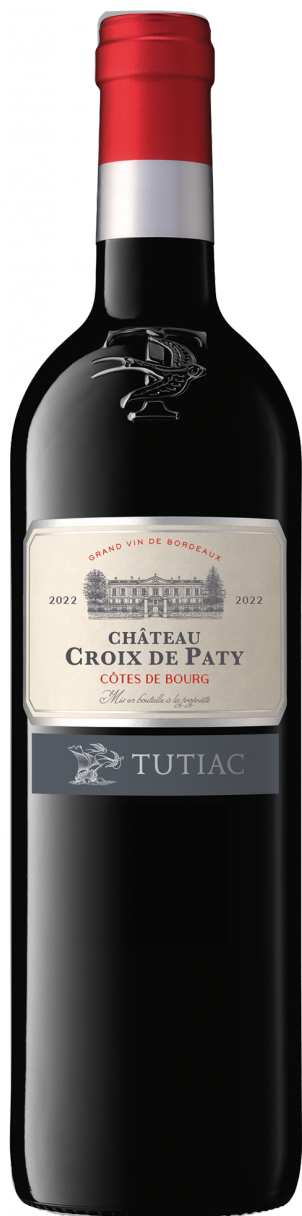
3 to 5 years, 5 to 10 years

TASTING

Deep and dense ruby ??dress.

The nose is complex, very intense and dominated by notes of blackberry.

On the palate, the attack is soft, elegant and delivers a beautiful tannic structure. We feel a nice balance associated with a certain richness. There is a subtle bouquet of red fruits and scrubland. The aromatic persistence continues on aromas of ripe fruits. A wine full of nuances and subtlety.



TUTIAC

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VISUAL APPEARANCE

Deep and dense ruby dress.

AT NOSE

The nose is complex, very intense and dominated by notes of blackberry.

ON THE PALATE

In the mouth, the attack is gentle, elegant, and delivers a beautiful tannic structure. One feels a nice balance associated with a certain richness. There is a subtle bouquet of red fruits and scrubland. The aromatic persistence continues with aromas of ripe fruits. A wine full of nuance and subtlety.

FOOD PAIRINGS

This wine will pair perfectly with poultry or roasted meat, game, honey-glazed duck breast, or cheese. You can also enjoy it with chocolate desserts.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Cheese, Game, French cuisine, White meat, Red meat, Poultry

REVIEWS AND AWARDS



Argent
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