



## Bordeaux Wine Region of France

**Climate:** Temperate climate, short winters and a high degree of humidity due its closeness to the Atlantic.

The **Bordeaux** wine region is named after the region's main city, Bordeaux and is divided by the Gironde estuary with the majority of the vineyards located either on its "right" or "left" bank. There are many sub-zones along both banks known for their exceptional quality such as: Margaux, Saint-Julien, **Pauillac**, Saint-Estephe, Médoc, Saint-Emilion, and Pomerol to name a few. The current permissible red grapes allowed are: **Merlot**, **Cabernet Sauvignon**, **Cabernet Franc**, Malbec and Petite Verdot. Common white grapes allowed are Sauvignon Blanc, Semillon and Muscadelle. Note: Carménère, once one of the original red varieties permitted (historically known as Grande Vidure) is rarely used since the grape has difficulty ripening in Bordeaux's climate.

Bordeaux is one of the most important wine regions in the world with its complicated system of classifying reds from Chateaus in the Médoc by quality from Fifth to First Growth. The great **Classification of 1855** was ordered by Napoleon III and still holds today. Only one white wine was included in this honored classification, Château d'Yquem which produces a famous dessert wine called Sauternes.

**Saint-Julien** is a commune situated on the Left Bank. Saint-Julien AOC wines vary in character due to its complex subsoil of sedimentary rock.

## La Croix Dillanges Saint-Julien AOC BORDEAUX (FRANCE)

La Croix Dillanges is a cuvée produced by Château du Glana, a young estate established in 1999. Its modern facilities and meticulous care in the vineyard help continue the high quality wines this region is known for.

**Grapes:** 67% Cab Sauvignon, 27% Merlot and 6% Cabernet Franc

**Viticulture:** 21year old vines, with Garonne gravel. Hand-harvested with sustainable farming practices.

**Viniculture:** 12 months in French oak barrique of which 45% is new.

**Alcohol:** 13.5% vol.

### Tasting Notes

**Appearance:** Plum purple.

**Nose:** Blackberry, plum, cinnamon.

**Palate:** Great richness with mellow tannins and dark berry fruit.

**Food Pairings:** Game, grilled steaks, leeks and white beans.