
CHÂTEAU LE CROCK

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Bottle Size: 750 mL

UPC Number: N/A

Vintage: 2010

Producer: Cuvelier

Country: Bordeaux, France

Composition:

55% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 5% Petit Verdot

WINEMAKER NOTES:

The name on the present label, “Château Le Crock”, is the result of a gradual evolution of the original name given, around 1830, by Widow Merman: “Cru de Crock” or “de Crock”. Ten years later, however, the label was transformed into “au Crock” and then “Le Crock” in the first Féret wine guide in 1850. The title “Château” before the name only became systematic from the 1880s.

Our curiosity is aroused as to the possible origins of the unusual name “Crock” or “Croc”. There are two main lines of thought: Firstly “Croc” means Crow in old Médoc and Gascony Patois and secondly “Crock” is an English-inspired deformation of Croc.

TASTING NOTES:

This rich and powerful wine, with its great aromatic complexity, is made by the capable feminine hands of Château Léoville Poyferré’s in-house oenologist. The wine presents powerful tannins, a delicately oaky, rich bouquet underlined by a fleshy, full structure that will gain in finesse as the years go by, giving a complex and elegant wine

VINEYARD:

The soil of Château Le Crock is made up of gravel, dating from the first Mindel era. This gravel from the mid-terraces of the Médoc is the very foundation of the great terroirs of all the Classified Growths of 1855. The large gravel can be found on the terraces between 23 metres and 16 metres above sea level. From 16 to 10 metres gravelly colluvium and sandy soil predominates. Then between 10 and 6 metres the clay-limestone base of the gravelly terraces appears, and below this, the soils from the marshland and valley floor that form the foot of the embankment.

The various types of soils varying from slope to slope are developed to the full thanks to the careful choice of appropriate rootstocks and grape varieties, thus offering a large palette of organoleptic potential for the wines produced from these exceptional terroirs.

Surface Area : 32.50 hectares (80 acres)

Average age of vines: 37 years.

Annual production: 140 000 bottles.

VINIFICATION:

Hand picking into individual crates. Sorting in the vineyard and at the cellar. Vinification in temperature-controlled stainless steel and concrete vats. Ageing in French oak barrels for 18 months. Fining with egg white. Racking by traditional method every 2 to 3 months.

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FOR MORE INFORMATION VIST: KINDREDVINES.COM
