

CHATEAU CRABITEY

AOC Graves Red

OWNER/COMMUNE Vignobles De Butler / Portets

PITCH Abandoning the world of finance and Paris, Arnaud de Butler has made his home among the vineyards of Bordeaux. After thorough training in viticulture, he took up the reins of Château Crabitey from his father. The first vintages he produced were revelations, winning one award after another. This Graves takes him up another rung in his well-deserved ascension.

BACKGROUND Situated 35km south of Bordeaux, Château Crabitey is one of the flagship estates of the Graves appellation renaissance. The estate belonged to a religious community from 1872. Thanks to investment by the nuns and the residents, Château Crabitey enjoyed fine reputation even at that period. As time went on, desirous of improvement, the nuns decided to get expert assistance. In 1985, they called on Jean-Ralph de Butler, who began the task of bringing their work up to professional standards, getting the vineyard back in good condition, modernising the production facilities, planting new plots of vines and building a new winery. The nuns finally left the estate in 1992. Since 1999 the estate has been skilfully run by Arnaud de Butler under the watchful eye of his father. Building on the work that had already been achieved, he concentrates on the grapes, the crux of this whole "divine project". He focuses a key part of his attention on vineyard practices: ploughing, shoot-thinning, green harvesting and integrated farming. These efforts culminated with the construction of a new winery in 2001. Today, Château Crabitey has caught up with the times while assuming its extraordinary past, and produces succulent, frank, modern wines.



Arnaud De Butler



SURFACE 27 Ha (2 ha for the white wine)

AVERAGE AGE OF VINES 30 years

GRAPE VARIETIES Red wine : 60% Merlot - 40% Cabernet Sauvignon

TERROIR Deep Garonne gravel.

WINEMAKING/MATURING Integrated farming practices are used in the vineyard, with ploughing to maintain the soil, double Guyot pruning without a renewal spur, shoot-thinning and suckering, manual leaf-culling at fruit set, green harvesting in early July. Harvest destemmed, cold maceration, fermentation in stainless steel vats. Fermentation temperatures between 25°C and 28°C, with maceration at 28°C for around 20 days. The wine is then aged for 12 months in French oak barrels, one-third of which are new. No filtering.

VINTAGE 2010 :

TASTING NOTES Deepest garnet hue. The nose offers an intense bouquet of red and black fruits, revealing slightly toasty notes and a hint of mocha.
Soft and lush on the attack with fine, ripe tannins and great freshness.
Evidently a wine for laying down, but already has plenty to charm. Black fruit aromas are displayed throughout, from the fat, full-bodied mid-palate to its long finish.
A good match for game, meat stews and grilled red meat as well as hard cheeses.

AGEING To drink from 2013