

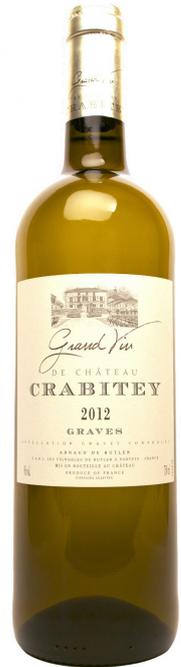
# CHATEAU CRABITEY

## AOC Graves White

**OWNER/COMMUNE** Vignobles De Butler / Seillon

**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.



**SURFACE** 27 Ha (2 ha for the white wine)

**AVERAGE AGE OF VINES** 28 years

**GRAPE VARIETIES** 65% sauvignon - 35% sémillon

**TERROIR** Deep Garonne gravel.

**WINEMAKING/MATURING** Running of the vineyard: Agriculture raisonnée (Sustainable Agriculture. Care of soil by ploughing. Pruning « Guillot double » method. Clearing of buds and bad branches, crown desuckering. Removal of unwanted leaves by hand at the berry setting. Yield: 40hl/hectare. Ageing: 6 months in French oak barrels on the lees with regular batonnage, 1/5th new oak.

### VINTAGE 2012 :

**TASTING NOTES** Beautiful pale yellow with green tints. Highly aromatic, revealing mineral and floral aromas, with charming freshness and balance. Beautifully complex wine displaying finesse, elegance and breeding. The palate is fetchingly rounded, with vivacity adding depth. Beautifully aromatic, lingering finish on citrus notes.

Makes a good aperitif wine and is an equally good match for grilled fish, poultry or goat's cheese.

**AGEING** To drink from 2013

### MEDALS & AWARDS

89 - Wine Spectator  
Mention - Guide Hachette des Vins 2015