Château Croix de Labrie 2018

Saint-Émilion Grand Cru

Thomas Boxberger: 95-97 Pts

"The Croix de Labrie is one of the emerging wines in Saint-Emilion. Axelle Courdurié and her husband Pierre put all the energy and passion to continuously improve their wine. Since the year 2018, Croix de Labrie has been certified organic, the loss due to mildew was a whopping 40%, the yield was 25 hl per hectare. The vines are on average 50 years old, harvested on 28 September. Part of the plantations are below Pavie, part of Saint-Laurent-des-Combes and the rest of the estate near Saint- Christophe-des-Bardes. The 2018er Croix de Labrie consists of 96% Merlot, 3% Cabernet Franc and 1% Cabernet Sauvignon (Prowein 90M, 7CS, 3CF), which is matured in 100% new Barrels and Tonneaux. Black, purple color. Dark berry, very fresh and deep in the scent. Grandiose depth in the mouth, with the striking freshness of the limestone plateau, intense and liqueur, dark berry and fresh, without overripe or clumsy sweetness. Deep and multi-faceted, enormously concentrated, long and racy, with fine Cabernet reflections in the rear and a grandiose pull on the palate. If you do not already know Croix de Labrie, you should try it soon!"