

Domain

Ch. Crabitey

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.

Vinification

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.

Taste

A beautiful deep red hue, bordering on the black, with ruby and garnet tints. The bouquet is a combination of ripe fruit with toasted and balsamic notes. Underpinned by well-integrated tannins, the rich, frank front of palate evolves powerfully thanks to richly fruity extract. The finely grained structure is clothed in lingering, velvety elegance. A Graves which has plenty going for it. A high quality wine that has everything to please.

Food pairing

Game - rabbit | Poultry - pigeon | Boeuf bourgignon

General information

Type: Red wine

Grape varieties: Merlot (50%), Cabernet Sauvignon (50%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 18 °C

Taste profile: Smooth juicy

