Wijnfiche

Château Crabitey Rouge | Graves France (GRAVES) — 2019

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

Château Crabitey 2016 presents a dark cherry colour with nice ruby glints. The nose is fresh and reveals a wide range of red fruit flavors along with a mellow and elegant woodiness. The mouth is powerful and round, supported by smooth and subtle tannins. The wine reveals a good length on the palate with fruity and slightly woody tastes. Already perfect to be tasted, the wine can also support an aging period to highlight the quality of the tannins and the woody notes.

Food pairing

Meat - red | Rabbit | Poultry - woodcock | Filet americain | Poultry - pigeon | Boeuf bourgignon

General information

Type: Red wine
Grape varieties: Merlot (50%), Cabernet Sauvignon (50%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Smooth juicy

