



CHATEAU CROISILLE

LA PIERRE

THE STORY

The Croisille family adventure begins in 1979 when Cecile and Bernard rent a property to retire to the land of the Causses of Luzech. They cleared and restored life to these lands that become gradually plots where Malbec is king. Their son Germain joins them in 2008, followed by Nicolas, her childhood friend in 2010 and finally Simon, the last of the family who joined the team in 2015. Today the estate has 30 hectares of vineyards and the younger generation, passionate about wine, brings a new vision to viticulture and new ambitions for the estate's wines. Now farming organically, which comes from a new way of thinking about the wine and understanding the impact and richness the wide diversity of calcareous soils have on the purity of the wine.

APPELLATION

AOC CAHORS

COLOR

RED WINE

VINTAGE

2022

FARMING

ORGANIC

VINE AGE

35 YEARS

VARIETAL

100% MALBEC

ALCOHOL

12%

SOIL

LIMESTONE

FERMENTATION

GRAPES ARE DESTEMMED.

MACERATION OF 20 DAYS.

FERMENTED WITH NATURAL YEAST.

AGING

10 MONTHS IN LIMESTONE TANK.

FILTERED & FINED.

SO2

18 MG/L

AGING POTENTIAL

5 YEARS

CASES PRODUCED

310 CASES

