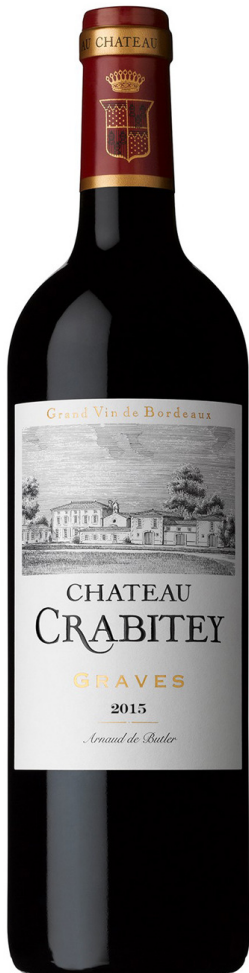


CHATEAU CRABITEY

AOC Graves Red



OWNER/COMMUNE Vignobles De Butler / Portets

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.



Arnaud de Butler

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 30 years

GRAPE VARIETIES Red wine : 60% Merlot - 40% Cabernet Sauvignon

TERROIR

Deep Garonne gravel.

WINEMAKING/MATURING

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.

VINTAGE 2015

Alc: 14%

TASTING NOTES

A profound, brilliant garnet hue with deep purple tints, this wine reveals a powerful bouquet with blackberry, black cherry and spice aromas. The fleshy palate is underpinned by well-integrated, creamy tannins. Expert ageing has conserved all the fruitiness, freshness and minerality of this easy-to-drink but elegant vintage. A perfectly balanced wine rounded off by a long, smooth and fruity finish.

AGEING

This vintage can be drunk from 2018 but will be at its best for another 3 to 6 years.

Blend

50% Cabernet Sauvignon - 50% Merlot

BOTTLING

Bottled at the château

MEDALS & AWARDS

Mention - Guide Hachette des Vins 2019