



Château Les Trois Croix

OWNER Patrick Léon and family

APPELLATION Fronsac

COMMUNE Fronsac

VINEYARD SURFACE AREA 14 hectares (35 acres)
Average age of vines: 45 years

SOIL TYPE Chalky clay with surface rock.
Fronsac «molasse» sub-soil.

GRAPE VARIETIES 90% Merlot
10% Cabernet Franc

WINEMAKING TECHNIQUES The grapes are picked and placed in boxes when fully ripe; they are sorted in the cellar and fully de-stemmed. Fermentation takes place in concrete vats with temperature regulation systems. Vatting lasts at least 4 weeks.

ELABORATION 85% of the wine is aged in oak casks, of which 50% is renewed every year.

ANNUAL PRODUCTION 6,000 cases

SALES Local trade in Libourne and Bordeaux

VISITS By appointment only

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Château Les Trois Croix

Château Les Trois Croix was taken over by Patrick Léon and family in 1995. Their objective was to produce quality and they had simply fallen in love with the idea of living in Fronsac!

The estate is named «Les Trois Croix» (three crosses) by reference to the three church towers in the three villages, on whose territory the estate's vines grow: Fronsac, Saillans and Saint-Aignan. It is situated on one of the highest pieces of ground in the Fronsac area (80 metres above sea-level), and enjoys remarkable views over the valley of the river Isle – the Saint-Emilion and Pomerol vineyards can also be seen. Château Les Trois Croix is one of the very old properties in the area – the date 1712 can be seen on the keystone of the cellar doorway.

The quality of Château Les Trois Croix wines begins with the vines with pruning and continues throughout the harvest with very careful attention being paid to vineyard management. "Green harvesting" (the early elimination of a part of the unripe grapes to improve the quality of the rest) and leaf removal by hand are part of this quality management. The fully ripe grapes are picked by hand and placed in small crates, to be made into a wine with great finesse and expression, that combine the strength, elegance and ageing potential of a great wine.

