

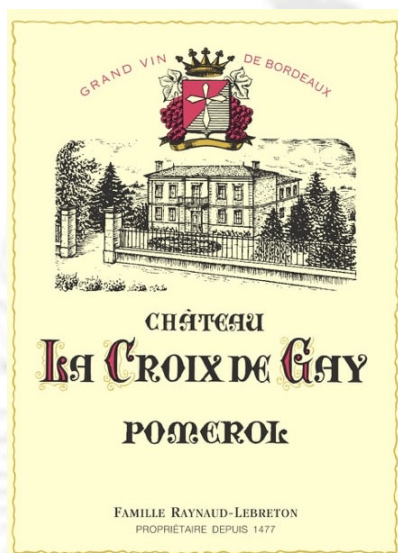
## 2024 vintage

**“Fresh, fruity red wines with great success on the great terroirs, ...”**

Geny, L. Guittard E, Lavigne V and Marchal, A. (2025). The 2024 vintage in Bordeaux. Bordeauxraisins.fr

# CHÂTEAU La CROIX DE GAY

Pomerol since 1477



**Color of the wine: Red**

**Appellation: Pomerol**

**Owner: Famille Raynaud-Lebreton**

**Manager: Chantal Raynaud-Lebreton**

**Consultant: Axel Marchal**

## VINEYARD

**Surface: 4,2 ha (10,4 acres)**

**Pomerol soil types:**

- Gravels (Günz era) on clay
- Pure blue clay with iron oxides

## HARVEST, VINIFICATION AND AGEING

**Harvest: 100% by hand**

**Harvest dates:**

- 20<sup>th</sup>, 21<sup>st</sup> and 23<sup>rd</sup> of September for merlots
- 2<sup>nd</sup> of October for cabernets francs

**Vatting: 23 to 25 days**

**Ageing in barrels : 100%**

- 41,5% french new oak barrels
- 58,5% one year old oak barrels

**Technical balance: 13,02%vol / pH 3,70**

***Production : 14 000 bottles***

### ***Comments :***

Like Bordeaux, the great wine-growing climates are often located at the northern limit of maturity for their grape varieties. The long growing cycle and the viticultural efforts required for the 2024 growing season illustrate the agronomic constraints inherent in these great climates, which nonetheless often draw on them for their unique aromatic complexity, the finesse of their tannins and their strong identity. The 2024 vintage of Château La Croix de Gay is at once profoundly original and very much of the Bordeaux style. It is a fresh, fruity, elegant expression of the taste and finesse characteristic of the great gravel and blue clay terroirs of Pomerol.

SCEV Château La Croix de Gay

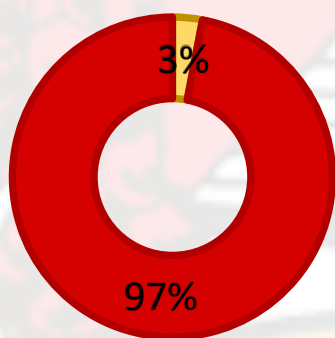
Lieu-dit Pignon - 8 Chemin de Saint-Jacques de Compostelle

33500 POMEROL

Tél : +33.557.511.905 - Fax : +33.557.518.181

[contact@chateau-lacroixdegay.com](mailto:contact@chateau-lacroixdegay.com) - [www.chateau-lacroixdegay.com](http://www.chateau-lacroixdegay.com)

**Merlot 96,8%**  
**Cabernet Franc 3,2%**



## *A unique style but eminently Bordeaux*

« The purity and power of the flavours, a concentration hidden beneath an appearance of lightness - that's my idea of the beauty of a modern wine. »

Denis DUBOURDIEU in *Autour d'une bouteille* (Gilles Bedin Elytis) p.58

Sweetness, flavour, a unique sapidity that lasts a long time on the palate; this singular but eminently Bordeaux style is rooted in the very identity of the terroir of Château La Croix de Gay and is shaped by the combination of the most advanced oenology (Pr Axel Marchal) with the oldest family of winegrowers in the appellation.

## *A remarkable and complex terroir*

**10 acres of a unique combination of ancient gravels and pure blue clay veined with the red of iron oxides;** nestling around the historic village of the appellation, the vineyard of Château La Croix de Gay is the exception in the exceptional terroir of Pomerol. A rare wine combining the softness of its clay, the power of its deep gravel and the freshness of its original north-facing slope.



## *Over half a millennium in Pomerol*

*1477 – 1772 – 1900 – 1947 - ...*

One of the oldest family estates in Pomerol. According to the archives of the Hospitallers of St John of Jerusalem, the Raynaud-Lebreton family first settled in Pomerol around 1477. Since 1772, the historic village has been the beating heart of the wine industry. Although the volume of wine produced is small, its quality has been compared since the end of the 19th century to that of Pauillac's Crus Classés 1855, and Harry Waugh, the famous British wine professional, liked to regularly compare on blind tasting on 1947 vintage, Château Cheval Blanc and Château La Croix de Gay to the advantage of the latter.

