

Name of the winerie	Château La Croix de Bayle		
Owner's name	BATTLE-SIMON Philippe		
Contact	postal adress	3 Durand Bayle 33870 VAYRES	
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History of the family estate	Château La Croix de Bayle takes its name from a cross situated on the cellar and on the place called La Croix de Bayle. Beautifully located on Graves de Vayres's plateau, with an exceptional terroir, the family estate is runned since 1981 by Philippe BATTLE-SIMON.		
Philosophy of the winemaker	In an integrated approach to farming, the vineyard is followed attentively in order to obtain the most perfect grapes, with rich tannins, colors and aromas. It's the grape that makes the wine.		
Area	27,18 acres		
Soils	Gravelly and sandy-gravelly. Very well exposed, it enables to produce high quality wines.		
Grape varieties	Merlot, Cabernet Sauvignon, Sémillon and white Sauvignon		
Name of the red wine	CHÂTEAU LA CROIX DE BAYLE		
Soils	Gravelly and sandy-gravelly		
Blend	50% Merlot	45% Cabernet Sauvignon	5% Cot
Vine training	Trained in sustainable agriculture, the vines are taken care by the winemaker with a lot of attention, what allows him to have grapes of high quality.		
Vinification	Vinifications are long and controled in order to have nicely colored wines, very fruty with round tanins.		
Ageing	Only in stainless steel vats during 36 months with severals racking every 3 months.		
Wine tasting	Dark ruby color, on the nose red fruits notes and in the mouth a remarkably well-balanced wine full of delicacy, with tanins round and long.		
Wine pairing	Excellent with meats, roasted poultry and cheese.		
Name of the white wine	CHÂTEAU LA CROIX DE BAYLE		
Soils	Gravelly and sandy-gravelly		
Blend	50% Sémillon	50% Sauvignon	
Vine training	Trained in sustainable agriculture, the vines are taken care by the winemaker with a lot of attention, what allows him to have grapes of high quality.		
vinification	Long and controled vatting with the intention of preserving all the aromas and the texture of the wine in order to produce fruity and fine wines.		
Ageing	Breeding on lees in stainless steel vats from 3 to 6 months then conditioning.		
Wine tasting	A dry white wine, fresh, fruity and elegant with persistent notes of citrus fruit at the end.		
Wine pairing	Apetizer, seafood, fish and white meat in sauce.		