



CACHET WINE

Les Costes 2021, Minervois Blanc, Pierre Cros

Code CROS155

Low yield and vines dating from 1905 contribute to the production of some extremely fascinating and popular wines from Pierre Cros, which are deep and structured and very enjoyable. Produced from the lieu-dit of Les Costes, a north facing vineyard that is protected from the all day sun and therefore relatively cool. Stainless steel fermentation with no oak ageing at all.

Tasting Notes:

This is a beautiful, aromatic and fresh wine with exotic flavours of citrus and grapefruit. Tense, spicy and tangy there is a delightful mineral thread to the structure.





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Specification	
Vinification	Fermented in stainless steel and aged on the lees for 6 months.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Minervois
Area	Badens
Type	White Wine
Grape Mix	44% Grenache Blanc, 34% Vermentino, 8% Piquepoul Blanc, 8% Grenache Gris et 6% Muscat petit grains
Vintage	2021
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Domaine Pierre Cros
Producer Overview	<p>Pierre Cros, an ex rugby player, is a genuine maverick winemaker from the Languedoc wine region. Above all he is a great character. His domaine is situated in the small village of Badens in the Minervois, surrounded by the Canal du Midi to the South and the Montagne Noire to the North. It is here in the intense heat of the southern sun that little else grows except the vine and olive tree...and it is here that Pierre Cros cultivates his 20 hectares of vines including the classic Southern French varieties of Grenache, Carignan and Syrah as well as some very interesting Touriga Nacional and Nebbiolo. Low yield and vines dating from 1905 contribute to the production of some extremely fascinating and popular wines which are deep and structured and very enjoyable. Read more online</p>
Closure Type	Cork
Food Matches	An ideal match for sea food, grilled fish and several cheeses.