



# CACHET WINE

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## Les Rocs 2023, Pierre Cros

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**Code**

CROS215

A blend of one third each of Nebbiolo, Grenache and Cinsault. This is rich, ripe and savoury with a wonderful mouthfeel. The tannins are firm yet plush, providing both structure and a velvety depth of flavour.

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**Tasting Notes:**

On the palate, this wine is rich, ripe and savoury with a wonderful mouthfeel. The tannins are firm yet plush, providing both structure and a velvety depth of flavour.

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Specification	
<b>Vinification</b>	A blend of one third each of Nebbiolo, Grenache and Cinsault. The grapes are 100% destemmed and fermented in stainless steel vats with gentle remontage to maximise the purity of fruit and freshness.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Type</b>	Red Wine
<b>Grape Mix</b>	Blend
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Domaine Pierre Cros
<b>Producer Overview</b>	<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. <b>Read more online</b></p>
<b>Closure Type</b>	Cork