

Vieilles Vignes 2022, Pierre Cros

Code

CROS205

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Tasting Notes:

The bouquet is intense with black cherry, chocolate and liquorice. This is rich and ripe with lovely spice. Full of energy and a touch of black olive and liquorice. Great depth and beautifully structured yet easy to drink.





Specification	
Vinification	Produced from vines over 100 years old, with the oldest plot dating back to 1905, this cuvée comes from 4 carefully selected parcels. The grapes undergo whole bunch carbonic maceration before and then aged in 2 -3 year old 228 litre barrels for 8 months.
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Туре	Red Wine
Grapes	5% Field Blend, 95% Carignan
Vintage	2022
Body	Hearty, rustic and full flavoured
Producer	Domaine Pierre Cros
Producer Overview	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 treeand 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
Closure Type	Cork