LANGUEDOC-ROUSSILLON

MINERVOIS: DOMAINE PIERRE CROS LE BARTHAS

Domaine Pierre Cros

TASTING NOTES

'Between the vineyard and the sea, between my mother and my father, between Syrah and Mourvèdre, not our grapes of anger but the grapes of love'. The sweetness and sensuality of Syrah and the precise mineral acidity of Mourvèdre gives this wine a beautiful aromatic complexity. The quality of the fine and mature tannins creates a delicate and exuberant bouquet at the same time. Syrah, Mourvèdre, well looked after and manually harvested, will produce a Mediterranean wine, full-bodied, bursting with spices and scent of the South. This wine can be kept for a few years in the cellar.



WITH FOOD

Lamb, Beef

VINTAGE	2024
REGION	Languedoc-Roussillon
APPELLATION	Minervois
GRAPES	Syrah, Mourvèdre
KEEPING	Drink within 10 years of bottling. Serve at 14 to 16°.
BOTTLE	75cl
VOLUME	14.5%

DOMAINE PIERRE CROS

An ex-rugby player, Pierre Cros is known as the King of Concentration – so, unsurprisingly, his wines are full-bodied and entirely superb! Les Aspres regularly wins the coveted three-star award from Guide Hachette, and Pierre also produces a stunning red wine, aptly named 'Tradition'. Some of his vines were planted as far back as 1905, and the results are no less than historic - look out in particular, for his 'Vieilles Vignes', made from the Carignan grape. On top of his classics Monsieur Cros is an experimental wine genius continually pushing the boundaries with a wine making savoir faire. His wines certainly live to the Languedoc motto 'where creativity meets diversity'.