LANGUEDOC-ROUSSILLON

MINERVOIS: DOMAINE PIERRE CROS LES ASPRES

Domaine Pierre Cros

TASTING NOTES

This highly concentrated wine is made with old Syrah grapes.

Aged in new oak and made with low yield to produce year after year a compulsive and powerful wine. Fascinating nose with notes of coffee, black fruits, truffle and cocoa. Fine tannins in a generous mouth, spicy fruit and vanilla on the palate. An experience to be enjoyed.



WITH FOOD

Game

VINTAGE	2024
REGION	Languedoc-Roussillon
APPELLATION	Minervois
GRAPES	100% Syrah
KEEPING	Drink within 30 years of bottling.
VINIFICATION	Aged in new oak barrels for 18 months.
BOTTLE	75cl
VOLUME	14.9%

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'.