LANGUEDOC-ROUSSILLON

# MINERVOIS: DOMAINE PIERRE CROS LES COSTES RED

Domaine Pierre Cros

## TASTING NOTES

Made from Syrah and Grenache Noir grown on steep slopes, cultivated in terraces exposed to the north. Harvested manually, giving, after a passage in barrels, a great complex wine, delicate, floral, full of freshness and mineral.




## WITH FOOD

Cheese, Beef, Lamb

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| VINTAGE | 2022 |
| REGION | Languedoc-Roussillon |
| APPELLATION | Minervois |
| GRAPES | Syrah, Grenache Noir |
| KEEPING | Drink within 20 years of bottling. |
| 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'.