LANGUEDOC-ROUSSILLON

VIN DE FRANCE: DOMAINE PIERRE CROS ARAMON DE MAMIE

Domaine Pierre Cros

TASTING NOTES

Inspired by his Grandmother, and the love she put in her simple but delightful dishes, Pierre Cros makes wine with 'commoner' grape without fuss, but worthy to be on our table.

"I remember you, Grandma, the simple dishes that you cooked for us: your Provençal tomatoes, or stuffed ones... your eggplant gratin... I also remember the way you revisited the leftovers from the day before. .. A delight Grandma! It's surely the dose of love that you added to it that made all the difference... I'm trying today to do the same thing as you with 'commoner' grape varieties without fuss, that we would be proud of having on your table."



WITH FOOD

Pork, Light Dishes

VINTAGE	2023
REGION	Languedoc-Roussillon
APPELLATION	Vin de France
GRAPES	Aramon
KEEPING	Drink within 4 to 5 years of bottling.
BOTTLE	75cl
VOLUME	13.0%

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'.