LANGUEDOC-ROUSSILLON

VIN DE FRANCE: DOMAINE PIERRE CROS PARTOUSE ROSÉ

Domaine Pierre Cros

TASTING NOTES

Pierre Cros - 'It was one of you, passing by the winery last summer, who nourished the idea in me to name this new Rosé wine. It's the first harvest of this vineyard planted with old grape varieties of the Languedoc in 2011. This is an assembly of "commoners" - Aramon, Piquepoul, Morrastel and Rivairenc - accompanied by the so-called "noble" grape varieties Cinsault and Grenache. From this blend, this assembly, this gathering, this mix... of all these varieties, a wine with an evocative name was born...'



WITH FOOD

Salads and Light Dishes

VINTAGE	2024
REGION	Languedoc-Roussillon
APPELLATION	Vin de France
GRAPES	Cinsault, Grenache Noir, Aramon, Piquepoul, Morrastel and Rivairenc
KEEPING	Best to drink within 2 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'.