CACHET WINE

Le Barthas 2024 MAGNUMS, Pierre Cros



Code CROS270

Le Barthas is a fabulous example of what amazing wines can be produced in the Minervois region. A beautiful rich wine produced by the amazing Pierre Cros team. Stunning!A lieux-dit vineyard, the blend is 50% Syrah and 50% Mourvèdre. A wine of real character, produced from exceptionally poor soils that force the vines to work hard and penetrate deep underground.

Tasting Notes:

The wine is beautifully aromatic with vibrant red and black fruits and subtle spice. The purity of fruit is striking, complemented by lively minerality and soft, smooth tannins. Rich yet fresh on the palate, it perfectly balances expressive fruit, gentle spice and elegant structure.

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Specification	
Vinification	This is made from old vines of 50% Syrah and 50% Mourvèdre. The Mourvèdre is 100% destemmed whilst the Syrah undergoes carbonic maceration enhancing the purity of fruit.
ABV	14.5%
Size	150cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grape Mix	50% Syrah and 50% Mourvèdre
Vintage	2024
Body	Rich, bold and robust
Producer	Domaine Pierre Cros
Producer Overview	Pierre Cros, an ex rugby player, is a genuine maverick winemaker from the Languedoc wine region. Above all he is a great character.His domaine is situated in the small village of Badens in the Minervois, surrounded by the Canal du Midi to the South and the Montagne Noire to the North. It is here in the intense heat of the southern sun that little else grows except the vine and olive tree…and it is here that Pierre Cros cultivates his 20 hectares of vines including the classic Southern French varieties of Grenache, Carignan and Syrah as well as some very interesting Touriga Nacional and Nebbiolo.Low yield and vines dating from 1905 contribute to the production of some extremely fascinating and popular wines which are deep and structured and very enjoyable. **Read more online**
Closure Type	Cork