CACHET WINE

# Les Costes Blanc 2025 MAGNUMS, Pierre Cros

**Code** CROS240

A vibrant north-facing blend of Vermentino Grenache Blanc and Muscat Petits Grains. Fresh and lively on the palate with ripe apricot and juicy peach, quenching acidity and a long, elegant finish.

**Tasting Notes:**

The nose is immediately expressive revealing layers of floral aromas ripe apricot and juicy peach with a fine stony minerality. On the palate the wine is beautifully balanced with quenching acidity and lively freshness lifting the bold floral fruit. Mineral tension carries through to a long elegant finish making this a precise expressive and utterly captivating wine.



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| Specification | |
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| **Vinification** | Harvested in August 2025 for 10-15 days. Vinified in stainless steel vats. |
| **ABV** | 12.5% |
| **Size** | 150cl |
| **Drinking Window** | Drink now |
| **Country** | France |
| **Region** | Languedoc-Roussillon |
| **Type** | White Wine |
| **Grape Mix** | 60% Vermentino, 35% Grenache Blanc, 5% Muscat Blanc à Petits Grains |
| **Vintage** | 2025 |
| **Style** | Dry |
| **Body** | Elegant, refined and supple |
| **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 |