CACHET WINE

Minervois Tradition 2024 MAGNUMS, Pierre Cros

Code CROS255

Produced from old vine Carignan, Grenache, Mourvèdre and Cinsault, handpicked from low yielding vines. This is a super little wine that punches way above its station!

Tasting Notes:

The bouquet is complex with fragrant red and black fruits, black olive and savoury overtones. On the palate it is smooth and full bodied, with a velvety texture and beautiful richness. The finish is elevated by a touch of spice, adding depth and an extra dimension to this elegant wine.



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Specification	
Vinification	Produced from old vine Carignan, Grenache, Mourvèdre and Cinsault, handpicked from low yielding vines. The grapes are fermented in a mixture of concrete tanks, ranging from 40hl-180hl.
ABV	13.5%
Size	150cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Type	Red Wine
Grape Mix	30% Carignan, 30% Grenache, 20% Mourvèdre, 20% Cinsault
Vintage	2024
Body	Hearty, rustic and full flavoured
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