



LA CROIX - ROUGE 2019

DESIGNATION OF ORIGIN

Indication Géographique Protégée - Pays d'Oc

VINEYARD

5000 vines per hectare planted on clay and limestone hills, covered with rolling stones High trellising, Guyot and Royat pruning

VINEMAKING

60% SYRAH 20% MERLOT 20% CABERNET

Night mechanical harvest. Cooling of the harvest after a soft stalking and breaking of the grapes

Soft pressing and juices selection

Limited sulphite addition

Fermentation temperatures control

The grapes from the different plots are vinified separately in order to preserve the typicity of each vine and allow original blends

Three weeks maceration under marc

Maturing in wood and on lees with regular stirring in addition to this, you need to know more about it.

TASTING

The color is red, limpid, with garnet reflections.

The nose develops aromas of black tapenade and slightly truffled undergrowth.

The attack is velvety and delicious, with a sweet blend of blackcurrant,

of violet and cherry.

The finish is persistent on fresh notes of garrigue.

CELLARING POTENTIAL

6 years in good storage conditions

PACKAGING

6 bottles case

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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