



SAINTE CROIX

hautes corbières . languedoc . france



Name	<p>The 'Part des Anges' refers to the volume of wine which is lost through evaporation or absorption during its élevage.</p> <p>Wine made from Organic grapes, certified by ECOCERT</p>
Grape varieties	<p>Old Vine Carignan Noir (80%) and Syrah (20%), partly (25%) air-dried after harvest for 6 weeks to increase concentration by "raising".</p>
Vintage	<p>2011</p>
Tasting Note	<p>A sweet red wine made using ultra ripe grapes which shows a combination of both fresh and dried fruit, and preserve flavours. Cherry red in the glass. Rich aromas of cassis, damson, loganberry and prune, supported by brown sugar, spicy wood. Broad palate, for the moment very young, of fresh blackcurrants, wild raspberry, bitter cherry and pronounced minerality.</p>
Origin	<p>Limestone</p>
Harvested	<p>By hand in 20kg comportes, 4th week October 2011</p>
Yield	<p>5 Hl/Ha</p>
Vinification	<p>Whole bunch ferment at 20–25°C in open barrel, using wild yeasts, with extraction by daily manual punch downs, post-fermentation skin contact for 60 days. Unpumped. Fermentation allowed to stop naturally to leave 65g/hl residual sugar (half that of a Maury for example)</p>
Ageing	<p>70% matured sur lie in 3-wine barrel for 12 months, 30% in large glass bonbonnes. Unfined but filtered due to presence of residual sugar.</p>
Drinking	<p>2015 - 2025</p>