



SAINTE CROIX

hautes corbières . languedoc . france



Name Le Fournas, is named after a Syrah vineyard, hidden in the hills. The name comes from a lime furnace which operated in the 19th century, the ruins of which can be seen in the Garrigue scrub.

Wine made from Organic grapes, certified by ECOCERT

Grape varieties Old vine Carignan Noir (45%), Syrah (23%), Grenache Noir (25%), Mourvèdre (7%)

Vintage 2014

Tasting note Bright purple, morello–cherry red. Rich aromas of blackcurrant fruits and dark leaves, damson, loganberry and redcurrant. A medium–bodied wine with much depth of flavour, Le Fournas shows cassis, plums, wild red fruits on the palate, supported by fresh acidity, a flinty minerality and soft tannins with a long, aromatic finish.

Origin Parts limestone, chalky–clay, sandy loam.

Harvested By hand, 2nd – 3rd week September 2014

Yield 30 HI/Ha

Vinification Entirely destemmed, fermented at 25–28°C using wild yeasts, short daily pumpovers; post–fermentation skin contact for 15–20 days depending on the parcel. Minimal pumping to keep the fruit quality as intact as possible.

Ageing 100% matured *sur lie* in tank for 18 months. Unfined, loosely filtered.

Drinking 2016 – 2022