



# SAINTE CROIX

hautes corbières . languedoc . france



Name	Magneric, is named after a parcel of old-vine Grenache Noir found high on a slope, from where some exceptional fruit comes. The origins of the name are unclear apart from also being the name an excommunicated 6 <sup>th</sup> century Bishop of Trier in Germany.
Grape varieties	Old vine Grenache Noir (47%), Syrah (25%), Old vine Carignan Noir (23%), Mourvèdre (5%)
Vintage	2014
Tasting note	Deep red with violet notes. Intense, deep black and red fruits, particularly cassis, ripe blackberries and wild raspberries; a light barrel texture. Ripeness and concentration balanced by the fresh acidity of the Carignan fruit. Tannins both dense and ripe, giving a full, harmonious mouthfeel. Long, aromatic finish of cassis, white cherry and crushed strawberry, with pronounced floral notes.
Origin	Parts schist, pure limestone, sandy quartz, volcanic peridotite. 150 – 200 metres altitude.
Harvested	By hand, 2 <sup>nd</sup> –4 <sup>th</sup> week September 2014
Yield	20 Hl/Ha average
Vinification	Entirely destemmed; fermented by parcel using wild yeasts at 23–28°C, daily manual punch downs, skin contact for 20–25 days, depending on the parcel.
Ageing	75% matured <i>sur lie</i> in 228/300/400 litre French oak barrels (4–10 wines old) for 18 months, the rest <i>sur lie</i> in tank. Unfined, loosely filtered.
Drinking	2016 – 2025