



SAINTE CROIX

hautes corbières . languedoc . France



Name	Carignan, most notorious variety of the Midi, planted for the production of bulk wines in the C19 th and C20 th , here proving itself capable of real class, when grown, cropped and vinified with care. This wine shows great depth of flavour, colour and balance, with a fine aromatic presence. Organic Wine, certified by ECOCERT.
Vintage	2015
Grape varieties	Carignan Noir (100%) planted 1905.
Tasting note	Dense crimson–cherry red. Wild red berry fruit, dark chocolate, myrtles with underlying aged oak, developing to truffle, undergrowth and raspberries. The palate is taut and dense led by wild herbs followed by smoky, truffly cassis and mint fruits. Opens up to give dark fruit, chocolate, coffee and cedar notes.
Origin	Limestone and volcanic peridotite, c200 metres altitude.
Harvested	By hand in 40kg containers, 3rd week September 2015
Yield	20 Hl/Ha average
Vinification	Entirely destemmed, fermented in 1 tonne tanks at 22–26°C, daily manual infusions of the cap, post–fermentation skin contact for 15–20 days.
Ageing	100% matured <i>sur lie</i> in 300 litre French oak barrels (4 – 6 wines old), for 18 months, with some batonnage at the start of elevage. Malolactic fermentation in barrel.
Drinking	2017 – 2030