



SAINTE CROIX

hautes corbières . languedoc . france



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| Name | Le Fournas, is named after a Syrah vineyard, hidden in the hills. The name comes from a lime furnace which operated in the 19 th century, the ruins of which can be seen in the Garrigue scrub. Organic wine, certified by ECOCERT |
| Grape varieties | Old vine Carignan Noir (50%), Grenache Noir (25%), Syrah (18%), Mourvèdre (7%) |
| Vintage | 2015 |
| Tasting note | Bright purple, morello-cherry red. Rich aromas of blackcurrant fruits and dark leaves, damson, loganberry and redcurrant. A medium to full-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 present tannins with a long, aromatic finish. |
| Origin | Parts limestone, chalky-clay, sandy loam. |
| Harvested | By hand into 40kg containers, 2 nd – 3 rd week September 2015 |
| Yield | 30 HI/Ha |
| Vinification | Entirely destemmed, fermented at 25–28°C using wild yeasts, short daily pumpovers; post-fermentation skin contact for 15 days depending on the parcel. Minimal pumping to keep the fruit quality as intact as possible. |
| Ageing | 100% matured <i>sur lie</i> in tank for 18 months. Unfined, cross-flow filtered. |
| Drinking | 2017 – 2023 |