



SAINTE CROIX

hautes corbières . languedoc . france



Name	<p>« Pourboire », because that's why we made it; to drink . . . « Nature », because there is nothing added. And nothing means no SO2, no selected yeast, no tannins, no enzymes, no fining agents etc etc « Free Electron Series / Série Electron Libre » as this is a wine made in a spontaneous style, generated by free thinking. Organic Wine, certified by ECOCERT.</p>
Grape varieties	Old vine (1905) Carignan – 55%, Mourvèdre – 19%, Grenache – 16%, Syrah – 10%
Vintage	2015
Vineyards and Terroir	Light, decomposed sandy limestone – 150m altitude.
Tasting note	Medium purple with violet hues. Cassis and citrus fruit on the nose (grapefruit, pineapple) with floral notes. Fine, well-defined palate with light freshness. Grape tannins present with a mineral background, with notes of blackcurrant and coal. Persistent on the palate, Pourboire finishes with notes of blackcurrant, red plum and crushed stone.
Harvested	Hand harvested. 2nd week of September 2015.
Yield	25 Hl/Ha
Vinification	Destemmed, fermented in tank using wild yeasts at 22–26°C, for 15 days.
Ageing	On fine lees in tank for 12 months; élevage without SO2. Bottled without SO2. Unfined, lightly filtered.
Drinking	2016 – 2020