



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 19 th century, the ruins of which can be seen in the Garrigue scrub. Organic wine certified by ECOCERT.
Vintage	2016
Grape varieties	Old vine Carignan Noir (40%), Syrah (27%), Grenache Noir (23%), Mourvèdre (10%)
Origin	Parts limestone, chalky-clay, sandy loam.
Harvested	By hand, 2 nd -4 th week September 2016
Yield	30 Hl/Ha
Vinification	Entirely destemmed, elements co-fermented at 25–28°C, using wild yeasts, short daily pumpovers; post-fermentation skin contact for 15–20 days. Minimal pumping to keep the fruit quality as intact as possible.
Ageing	100% matured <i>sur lie</i> in tank for 18 months. Cross-flow filtered.
Tasting note	Bright purple, 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.
Drinking	2018 – 2025