



SAINTE CROIX

hautes corbières . languedoc . France



Name	<p>« Rosace des Vents » is a tip of the hat to the 2 winds of the region, the ‘Cers’ from the North–West and the ‘Marin’ which blows off the Mediterranean. A ‘rosace’ des vents is a graphic way of showing how much wind has come from which direction.</p> <p>« Série Electron Libre (Free Electron Series) » because this is a wine made in a spontaneous style, inspired by free–thinking.</p> <p>Organic Wine, certified by ECOCERT</p>
Grape varieties	Old vine Carignan (70%), Syrah (30%)
Vintage	2016
Origin	Limestone, 150 metres altitude.
Tasting note	Deep rose, with cerise lights. A delicate nose of red fruits, pineapple, light barrel notes and spiced bread. A long, mineral palate showing the complexity of ageing in (old) barrel meeting the freshness of early–harvested grapes. The palate shows fresh redcurrants and spiced bread. Long, intense finish.
Harvested	By hand into 40kg containers, the 1st week of September for fresh fruit and minerality.
Yield	20 Hl/Ha
Vinification	Crushed whole bunch, pressed in a basket press; no settling. Juice put to barrel (10 th wine) for alcoholic fermentation using wild yeasts.
Ageing	« Sur lie » for 7 months with some lees stirring. Cross–flow filtered.