



# SAINTE CROIX

hautes corbières . languedoc . France



Name	La Serre is the name of the limestone hill which overlooks the village of Fraïssé des Corbières, separating the Durban Basin from the Coastal plain. Wine made from Organic Grapes, certified by ECOCERT
Grape varieties	Old vines; Grenache Blanc (50%), Grenache Gris (35%), Terret Bourret (15%)
Vineyards and Terroir	Vineyards of 50– 105 years old, bush vines pruned to two bud spurs. Part schist, part pure limestone. 200–250m altitude.
Vintage	2016
Tasting note	Pale straw with green lights. On the nose, honeyed grapefruit, brioche, thyme and sherbet. A full palate of fresh lemon and lime, gunflint minerality, herbal notes, bright acidity. Long intense finish.
Harvested	By hand into 40kg containers. 1 <sup>st</sup> and 4 <sup>th</sup> weeks of September 2016.
Yield	18 Hl/Ha
Vinification	All elements hand harvested cool in the morning. Whole bunch, crushed, direct pressed, fermented in tank at 14–18°C, using wild yeasts.
Ageing	<i>Sur lie</i> in tank for 9 months with a little lees–stirring. Cross–flow filtered.
Drinking	4 – 5 years.