SAINTE CROIX

hautes corbières . languedoc . france

Name	« Pourboire », because that's why we made it; to drink (Pour Boire). . . « 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 » is a range of wines made in a spontaneous style, generated by free thinking. Organic Wine certified by ECOCERT.
Vintage	2018
Grape varieties	Old vine (1905) Carignan (80%), Grenache (20%)
Vineyards and Terroir	Light, decomposed sandy limestone - 150m altitude.
Harvested	Hand harvested in 40kg boxes. 2nd week of September 2018.
Yield	25 Hl/Ha
Vinification	Without additives at any stage. Destemmed, fermented in tank using wild yeasts at 22-26°C, for 15 days.
Ageing	On fine lees in tank for 10 months. Ageing and bottling without SO2 or other additives. Unfined, cross-flow filtered.
Tasting note	Dense purple with violet hues. Cassis and citrus fruit on the nose (grapefruit, pineapple) with floral notes. Fine, well-defined palate with pronounced freshness. Grape tannins present with a mineral background, with notes blackcurrant and coal. Persistent on the palate, Pourboire finishes with notes of blackcurrant and crushed stone.
Drinking	2019 - 2022

Jon et Elizabeth BOWEN - VIGNERONS RECOLTANTS - 11360 FRAÏSSÉ DES CORBIÈRES - FRANCE
Tél : +33 (0)6 85 67 63 88 domaine@saintecroixvins.com www.saintecroixvins.com