



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Le Barthas' 2020, Domaine Pierre Cros

Price	£19.99
Code	CROS175

A lieux-dit vineyard, the blend is 2/3 Syrah and 1/3 Mourvèdre. A wine of real character, produced from exceptionally poor soils that force the vines to work hard and penetrate deep underground.

Tasting Notes:

The palate is succulent and rich in raspberry fruit. A wet stone minerality, soft tannins and overtones of garrigue, provide a wonderful herb backdrop, whilst a hint of cinnamon lingers on the finish. "Entre la vigne et la mer, entre ma mère et mon père, entre Syrah and Mourvèdre, non pas les raisins de colère mais les raisins de l'amour." (Between the vine and the sea, between my Mother and my Father, between Syrah and Mourvedre, not the grapes of anger but the grapes of love.....) – Pierre Cros.





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Specification	
Vinification	This is a very full and spicy red. 50% each Syrah and Mourvedre, the vines around 65 years old and planted on narrow terraces with a NE exposure. The vines are very low yielding, around 35 HL/Ha, and all hand picked. After sorting, the grapes are destemmed, and the grapes gently crushed in large oak vats, with twice daily pumpovers to aid a long and even extraction. Maturation is in a mix of oak vats and smaller oak, normally used barriques, for around 12 months. Bottled without filtration.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Type	Red Wine
Grape Mix	66% Syrah, 24% Mourvèdre
Vintage	2020
Body	Rich, bold and robust
Producer	Domaine Pierre Cros
Producer Overview	<p>Pierre Cros, an ex rugby player, is a genuine maverick winemaker from the Languedoc wine region. Above all he is a great character. His domaine is situated in the small village of Badens in the Minervois, surrounded by the Canal du Midi to the South and the Montagne Noire to the North. It is here in the intense heat of the southern sun that little else grows except the vine and olive tree...and it is here that Pierre Cros cultivates his 20 hectares of vines including the classic Southern French varieties of Grenache, Carignan and Syrah as well as some very interesting Touriga Nacional and Nebbiolo. Low yield and vines dating from 1905 contribute to the production of some extremely fascinating and popular wines which are deep and structured and very enjoyable. Read more online</p>
Closure Type	Cork
Food Matches	Ideal as an aperitif, or as a fabulous accompaniment to grilled meat dishes.