

FAMILY WINE MERCHANTS SINCE 1906

Le Barthas 2023, Pierre Cros

 Price
 £19.99

 Code
 CROS220

A lieux-dit vineyard, the blend is 50% Syrah and 50% 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 wine is beautifully perfumed with wild berry fruits and spice. The purity of fruit is impressive, and the palate is soft and silky, with rich cassis, prune and a touch of black olive which is supported by smooth, ripe tannins.





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Specification	
Vinification	This is made from old vines of 50% Syrah and 50% Mourvèdre. The Mourvèdre is 100% destemmed whilst the Syrah undergoes carbonic maceration enhancing the purity of fruit.
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Туре	Red Wine
Grape Mix	50% Syrah and 50% Mourvèdre
Vintage	2023
Body	Rich, bold and robust
Producer	Pierre Cros
Producer Overview	Pierre Cros, an ex rugby player, is a genuine winemaker from the Languedoc wine region. Domaine Pierre Cros is based in Badens, situated in the Minervois, surroundered 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. However, he is something of a maverick and a thorn in the side of the AOC authorities, as most unusually, he grows the non-permitted grape varieties of Nebiolo (Italy), Touriga Nacional (Portugal) and Pinot Noir (Burgundy). Read more online
Closure Type	Cork