

FAMILY WINE MERCHANTS SINCE 1906

Les Aspres 2023, Pierre Cros

 Price
 £39.99

 Code
 CROS230

The prestige wine from this domaine, produced from 100% Syrah. This is Minervois at its very best. Big, rich and powerful – an absolute CRACKER! An amazing intensity of rich and voluptuous ripe black fruits with a delicious underbelly of sweet caramel. Absolutely sumptuous!

Tasting Notes:

Wow – this is bursting with spicy cassis and black fruits with lovely notes of violet and chocolate. The palate is deeply concentrated, well-structured and polished tannins. The finish is incredibly long – it keeps on giving! Amazing value for this quality!





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Specification	
Vinification	The prestige wine from this domaine is produced from old vine Syrah. With 14 days of maceration and then aged in 100% new oak for 12 months, this cuvée is big, rich and powerful.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2030
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Туре	Red Wine
Grapes	Syrah
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