



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Les Mal Aimés 2020, Domaine Pierre Cros

Price	£15.49
Code	CROS165

Literally translated as “The Unloved”! This wine is produced from the forgotten and unfashionable grapes found in the Languedoc-Roussillon – a blend of Aramon, Picpoul Noir, Alicante Bouschet, Morrastel, Rivairenc and Carignan. The sum of the parts is greater than the whole, with these overlooked varieties coming together and producing a symphony of flavours.

Tasting Notes:

Pierre seduces the very best from each varietal with loving care, producing a wine laden with cherry fruits, dried apricots and beautiful fine-tuned tannins. A touch of garigue and spice completes the palate. Long and lingering in the mouth with a delicious sour cherry, mouth-watering finish.





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Specification	
Vinification	Produced from a field blend of Piquepoul, Alicante Bouschet and Aramon, the grapes are all hand picked, sorted and destemmed. Fermentation is carried out in concrete tanks with twice daily pumpovers. Maturation is in a mix of large used vats and smaller barriques, a handful new, and bottled after 12 months.
ABV	13%
Size	75cl
Drinking Window	Drink 2022+
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Type	Red Wine
Grape Mix	Aramon, Picpoul Noir, Alicante Bouschet, Morrastel, Rivairnc, Carignan.
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	Delicious as an accompaniment to rich stews and casseroles or perhaps try with coq au vin.