



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Minervois Rouge 2020, Pierre Cros

Usual Price	£15.49
Discount Price (inc. VAT)	£12.49
Code	CROS185

A blend of Carignan, Grenache, Syrah and Cinsault, this is a super little wine that punches way above its station!

Tasting Notes:

The bouquet is complex with fragrant red and black fruits and spicy overtones. The palate is smooth and full bodied, beautiful and velvety in texture with a delicious spice giving an extra dimension.





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Specification	
Vinification	A field blend of Grenache, Syrah, Mourvedre, Carignan and Cinsault - hand picked from low yielding vines. Pierre makes concentrated wines and his extractions are warm and long to maximise fruit, tannins and freshness. after destemming, fermentation is carried out in concrete tanks with twice daily pumpovers initially. Following that the wine is transferred into large oak vats for 6 months
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Type	Red Wine
Grape Mix	30% Carignan, 30% Grenache, 20% Syrah, 10% Mourvèdre, 10% Cinsault
Vintage	2020
Body	Hearty, rustic and full flavoured
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	Try with beef bourguignon or beef fillet with mushrooms.