



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Vieilles Vignes 2022, Pierre Cros

Price	£21.99
Code	CROS205

This wine is produced from vines over 100 years old, with the oldest plot dating back to 1905, this cuvée comes from 4 carefully selected parcels. It is full of energy and a touch of black olive and liquorice. Great depth and beautifully structured yet easy to drink.

Tasting Notes:

The bouquet is intense with black cherry, chocolate and liquorice. This is rich and ripe with lovely spice. Full of energy and a touch of black olive and liquorice. Great depth and beautifully structured yet easy to drink.





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Specification	
Vinification	Produced from vines over 100 years old, with the oldest plot dating back to 1905, this cuvée comes from 4 carefully selected parcels. The grapes undergo whole bunch carbonic maceration before and then aged in 2 -3 year old 228 litre barrels for 8 months.
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Type	Red Wine
Grapes	5% Field Blend, 95% Carignan
Vintage	2022
Body	Hearty, rustic and full flavoured
Producer	Pierre Cros
Producer Overview	<p>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, 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. 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</p>
Closure Type	Cork