



| Name                  | Aramon, an ancient Languedoc variety, now almost extinct, was planted to<br>provide huge volumes of low-alcohol wine, between the late 19C and mid<br>20C. At low yields and vinified carefully, it creates fresh, light, elegant and<br>ageworthy wines, in perhaps more of a mountain style than Southern.<br>« Série Electron Libre (Free Electron Series) » is a range of wines made in a<br>spontaneous style, inspired by free-thinking. Organic Wine, certified by<br>ECOCERT |
|-----------------------|--|
| Vintage               | 2018   |
| Grape varieties       | Old-vine Aramon 100%   |
| Vineyards and terroir | Parts limestone, chalky-clay, sandy loam.  |
| Harvested             | By hand into 40kg boxes, 2 <sup>nd</sup> week September 2016. Selection from century-<br>old Carignan parcels.   |
| Yield                 | Only 1 barrique made.  |
| Vinification          | Crushed, whole bunch ferment at 25°C in small steel, using wild yeasts, daily manual punch downs, short, 8 day maceration. Basket pressed.   |
| Ageing                | « Sur lie » for 9 months in old barrel. Unfined, unfiltered. Bottled by gravity.   |
| Tasting note          | Clear purple, morello-cherry red. Fine aromas of red fruits, rose petals with a light, leafy background and flinty minerality. A light to medium-bodied wine with great depth of flavour, Aramon shows wild red fruits and floral notes on the palate, supported by fresh acidity, soft tannins with an aromatic and immensely mineral finish.   |
| Drinking              | 2019–2027  |

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