



SAINTE CROIX

hautes corbières . languedoc . france



Name	Carignan, most notorious variety of the Midi, planted for the production of bulk wines in the C19th and C20th , here proving itself capable of real class, when grown, cropped and vinified with care. This wine shows real depth of flavour, colour and balance, with a wonderful aromatic presence.
Current release	2007
Grape varieties	Carignan Noir (75%) planted 1905; Grenache Noir (10%), planted 1962 ; Syrah (15%), planted 1996
Tasting note	Dense crimson-cherry red. Wild red berry fruit, dark chocolate, myrtles with underlying aged oak, developing to truffle, undergrowth and raspberries. The palate is taut and dense led by wild herbs followed by smoky, truffly cassis and mint fruits. Opens up to give fruit confit, animal and cedar notes.
Origin	Limestone, sandy quartz, volcanic peridotite. 150-200 metres altitude.
Harvested	By hand, 4th week September 2007
Yield	20 Hl/Ha average
Vinification	Entirely destemmed, fermented at 25-28°C, daily manual punch downs, post-fermentation skin contact for 35-45 days depending on the parcel. Varieties vinified separately.
Ageing	100% matured sur lie in 225 litre French oak barrels (2-4 wines old), for 22 months. Malolactic fermentation in barrel. Unfined, unfiltered.
Drinking	2010 - 2015
Food	Serve at 18°C, decant 2-3 hours in advance. Carignan compliments many red meat dishes, particularly with rich, herbed sauces. Walnut tart, bitter chocolate desserts.

Please contact the Domaine for further information about our wines, stockists or anything else by...

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