



# SAINTE CROIX

hautes corbières . languedoc . france



Name	Our entry level red wine, Le Fournas, is named after one of our Syrah vineyards, hidden way up in the hills. The name comes from a lime furnace which operated in the 19th century, the ruins of which can be seen in the Garrigue scrub.
Grape varieties	Grenache Noir (43%), Carignan (40%) and Syrah (17%)
Vintage	2009
Tasting note	Dense purplish, morello-cherry red. Rich aromas of blackcurrant fruits and leaves, damson, loganberry and redcurrant, complimented by brown sugar, and a flinty minerality. A medium to full-bodied wine with great depth of flavour, Le Fournas shows cassis, plums, wild red fruits and notes of cedar on the palate, supported by fresh acidity and soft tannins with a long, aromatic finish.
Origin	Parts limestone, chalky-clay, sandy loam.
Harvested	By hand, 2nd – 4th week September 2009.
Yield	20 Hl/Ha
Vinification	Entirely destemmed, fermented at 25-30°C, daily manual punch downs, post-fermentation skin contact for 15-25 days depending on the parcel. Minimal pumping to keep the fruit quality as intact as possible.
Ageing	100% matured <i>sur lie</i> in tank for 18 months. Unfined, loosely filtered.
Drinking	2010-2015
Food	It is a particularly good accompaniment to the cuisine of the Mediterranean region using tomato-based sauces, olives or wild herbs such as thyme or rosemary. The concentration of fruit and acidity balances rich sauces and particularly 'red' poultry/game such as pigeon, duck or guinea fowl.

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

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