



SAINTE CROIX

hautes corbières . languedoc . france



Name	Our second red, Magneric, is named after a parcel of old-vine Grenache Noir found high on a slope, from where some exceptional fruit comes. The origins of the name are unclear apart from also being the name a 6th century Bishop of Trier in Germany, in another of the finest vine growing regions in the world.
Vintage	2006
Grape varieties	Old vine Grenache Noir(20%), Old vine Carignan Noir(52%), young vine Syrah(28%),
Tasting note	Deep red with garnet notes. On the nose, intense, deep black and red fruits, particularly ripe blackberries and wild raspberries, a light toasty-vanillin barrel note. On the palate, a similar profile as the nose with a whole range of red and black fruits, overlaid with notes of violet and rounded out by soft brown sugar. The tannins are dense but soft and ripe and compliment well the full and concentrated palate.
Origin	Parts schist, pure limestone, sandy quartz, volcanic peridotite.150-200 metres altitude.
Harvested	By hand, 3rd week September/ 1st week October 2006
Yield	22Hl/Ha average
Vinification	Entirely de-stemmed, fermented at 25-28°C, daily manual punch downs, post-fermentation skin contact for 25-40 days depending on the parcel..
Ageing	65% matured sur lie in 228 litre French oak barrels (3-6 wines old), the rest sur lie in tank for 16-24 months. Unfined, unfiltered.
Alcohol	14.5% alc.by volume
Drinking	2009 - 2014
Food	Given that this wine is both elegant and powerful, it is most versatile and would happily accompany dishes from spiced lamb tagine to roast venison.
Average Annual Production	8,000 bottles

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

mail :

Domaine Sainte Croix,
Avenue des Corbières,
11360 Fraisse des Corbières,
France

telephone :

00 33 (0)4 68 42 27 26 or 00 33 (0)6 85 67 63 88

fax :

00 33 (0)4 68 45 30 58

e-mail : domaine@saintecroixvins.com