

FAMILY WINE MERCHANTS SINCE 1906

Les Aspres 2023, Pierre Cros

 Price
 £42.99

 Code
 CROS230

The prestige wine from this domaine, produced from 100% Syrah. This is Minervois at its very best. Big, rich and powerful – an absolute CRACKER! An amazing intensity of rich and voluptuous ripe black fruits with a delicious underbelly of sweet caramel. Absolutely sumptuous!

Tasting Notes:

Wow – this is bursting with spicy cassis and black fruits with lovely notes of violet and chocolate. The palate is deeply concentrated, well-structured and polished tannins. The finish is incredibly long – it keeps on giving! Amazing value for this quality!





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Vinification T	
of	The prestige wine from this domaine is produced from old vine Syrah. With 14 days of maceration and then aged in 100% new oak for 12 months, this cuvée is big, rich and powerful.
ABV 1	4.5%
Size 75	'5cl
Drinking Window D	Orink now through to 2030
Country	rance
Region La	anguedoc-Roussillon
Area M	/linervois
Type R	Red Wine
Grapes S	Syrah
Genres F	ine Wine
Vintage 20	023
Body R	Rich, bold and robust
Producer D	Domaine Pierre Cros
La th S S P F T T	Pierre Cros, an ex rugby player, is a genuine maverick winemaker from the canguedoc wine region. Above all he is a great character. His domaine is situated in the small village of Badens 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 as well as some very interesting Fouriga Nacional and Nebbiolo. Low yield and vines dating from 1905 contribute to the production of some extremely fascinating and popular wines which are deep and structured and very enjoyable. Read more online
Closure Type C	Cork