HOUSE OF TOWNEND

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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Specification	
Vinification	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	14.5%
Size	75cl
Drinking Window	Drink now through to 2030
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Type	Red Wine
Grapes	Syrah
Genres	Fine Wine
Vintage	2023
Body	Rich, bold and robust
Producer	Domaine Pierre Cros
Producer Overview	Pierre Cros, an ex rugby player, is a genuine maverick winemaker from the Languedoc 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 Touriga 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	Cork