



# HOUSE OF TOWNEND

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## Les Mal Aimés 2024, Pierre Cros

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<b>Price</b>	£17.99
<b>Code</b>	CROS260

Literally translated as “The Unloved”! This wine is produced from the forgotten and unfashionable grapes found in the Languedoc-Roussillon – a blend of Aramon, Picpoul Noir, Alicante Bouschet, Morrastel, Rivairenc, Carignan. Together, and with the care and devotion of Pierre Cros, they have been transformed into a delicious wine.

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### Tasting Notes:

An impressive bouquet of enticing dark fruit, spice and savoury notes whilst the palate shows lovely freshness and elegant tannins. The result is a seductive wine that is both alluring and beautifully balanced.

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Specification	
Vinification	Vinified in stainless steel vats.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grape Mix	Aramon, Picpoul Noir, Alicante Bouschet, Morrastel, Rivairenc, Carignan
Vintage	2024
Body	Soft, fruity and smooth
Producer	Domaine Pierre Cros
Producer Overview	<p>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. <a href="#">Read more online</a></p>
Closure Type	Cork