



HOUSE OF TOWNEND

Le Piquepoul Noir de Mamie 2023, Pierre Cros

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| Price | £17.99 |
| Code | CROS250 |

This is the first vintage of this old Languedoc grape variety. From 25 year old vines, this is a fruit forward, elegant and refreshing summer red!

Tasting Notes:

Fresh and mouthwatering, it offers lovely acidity, soft tannins, abundant fruit and an elegant, very pretty profile with intriguing aromatic complexity.





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| Specification | |
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| Vinification | Made from an old Languedoc grape variety grown on 25-year-old vines, the grapes are 100% destemmed and vinified in concrete tanks |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Languedoc-Roussillon |
| Type | Red Wine |
| Grape Mix | 100% Piquepoul Noir |
| Vintage | 2023 |
| 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. Read more online</p> |
| Closure Type | Cork |