



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Minervois Tradition 2022, Pierre Cros

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<b>Price</b>	£18.99
<b>Code</b>	CROS200

Produced from old vine Carignan, Grenache, Mourvèdre and Cinsault, handpicked from low yielding vines. This is a super little wine that punches way above its station!

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### Tasting Notes:

The bouquet is complex with fragrant red and black fruits and savoury overtones. On the palate it is smooth and full bodied, with a velvety texture and beautiful richness. The finish is elevated by a touch of spice, adding depth and an extra dimension to this elegant wine.

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Specification	
Vinification	Produced from old vine Carignan, Grenache, Mourvèdre and Cinsault, handpicked from low yielding vines. The Carignan undergoes carbonic maceration, enhancing the purity and vibrancy of the fruit.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Area	Minervois
Type	Red Wine
Grape Mix	30% Carignan, 30% Grenache, 20% Mourvèdre, 20% Cinsault
Vintage	2022
Body	Hearty, rustic and full flavoured
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. <b>Read more online</b></p>
Closure Type	Cork
Press Comments	<p>Joanna Simon, Wine of the Week, March 2025: "The Minervois Tradition 2022 from ex-rugby player Pierre Cros – clearly something of an individualist, although I haven't met him – is brilliant. By which I mean delicious: unashamedly easy to drink and satisfying, yet full of character, true to its terroir and of indisputable quality. It's full-bodied and generously fruity with a seductive, cushiony texture that fills the mouth with briary, raspberry, white pepper and balsam notes and a subtle blood-orange and mineral tang that lengthens and refreshes the finish. It's perfect now but you could cellar it for three or four years."</p>