HOUSE OF TOWNEND

Tradition Rosé, Pierre Cros

Usual Price	£14.99
Discount Price (inc. VAT)	£11.99
Code	CROS245

A vibrant rosé made from Cinsault and Syrah with a short skin maceration (saignée). Aromas of exotic fruits and freshly crushed raspberries and strawberries, a lively and fresh palate, good balance, and a lingering aromatic complexity.

Tasting Notes:

Aromas of exotic fruits and freshly crushed raspberries and strawberries, a lively and fresh palate, good balance, and a lingering aromatic complexity.

HOUSE OF TOWNEND

Specification	
Vinification	A vibrant rosé made from Cinsault and Syrah with a short skin maceration (saignée)
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Rosé Wine
Grape Mix	Cinsault/Syrah
Vintage	2025
Style	Dry
Body	Soft, fruity and aromatic
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