

LA CROIX BELLE

2018 La Croix Belle No 7 Rouge, PGI Côtes de Thongue Languedoc-Roussillon
FRANCE

ABOUT THE PRODUCER

Just outside the city of Montpellier lie the vineyards of La Croix Belle, a family owned and operated Domaine that traces its roots in the region through more than two centuries. In 1977, already convinced of the region's rich terroir, Jacques and Françoise Boyer were not content to only pursue operation of the family wine estate, but to make a radical shift to strive for quality above all. The first step called for replanting the vineyard, continually improving the winegrowing techniques inherited from earlier generations, and seriously reducing yield to harvest healthy, concentrated grapes for wines with character.

ABOUT THE VINEYARD

20 year old vines

The soil is clayish-calcareous with subsoil of gravel and pebbles.

Rigorously pruned vines.

Vines inter-planted with native grasses

ABOUT THE WINE

Cuvee "N°7" is named for the number of grape varieties used in the blend, which is finalized immediately prior to bottling.

2018 is a blend of Syrah, Mourvèdre, Cabernet-Sauvignon, Grenache, Merlot, Carignan and Cinsault.

Long maceration of each grape variety in open tanks.

Each plot of land and each grape variety is handled separately.

Aged for 12 months in new oak casks.

TASTING NOTES

Crimson purple, with deep, brilliant color. Complex on the nose with aromas of black fruits, coffee and mocha, set off with spices and black pepper. Rich and velvety on the palate, with smoky notes.

