



## **Pierre Cros “Les Costes”**

Pierre Cros is an ex- rugby player and still retains something of that pugnaciousness, calling himself a “Vigneron Militant”. Self-taught, he now regularly achieves marks in the high 90s in Robert Parker’s Wine Advocate, and has won an unprecedented 10 Coups de Coeur in the prestigious Guide Hachette.

He is known as the “king of concentration”, producing intense, floral, yet concentrated wines – some of his vines date back to 1905 - of which this is a prime example. Aged for 6 months in oak barrels the wine is typically floral and resinous at the same time, conjuring dried apricots and plums sprinkled with garrigue notes of fennel.

He resolutely defies the wine authorities by using non-authorized grape varieties such as Nebbiolo, Pinot Noir and Touriga Nacional. This means that many of his wines have to be “declassified” to Vin de Table but this should not be taken as an indication of their quality!

Produced from the lieu-dit of Les Costes, a north facing vineyard that is protected from the all day sun and therefore relatively cool. Stainless steel fermentation followed by 6 months in oak.

Producer: Pierre Cros

Winemaker: Pierre Cros

Country of Origin: France

Region of Origin: Minervois

Grapes: 44% Grenache Blanc, 34% Vermentino, 8% Piquepoul Blanc, 8% Grenache Gris et 6% Muscat petit grains

ABV: 13.0%

Closure Type: cork

