



MAS DE SAINTE CROIX



Passion d'une Terre *Cotes du Rhône Villages Valréas*

Terroir

Plots in plateaux and hillsides, mainly south facing, between 350 and 400 m altitude, on the plateau between Valréas and Vinsobres. Very stony argilo-calcareous soils (between 10 and 50% pebbles) of the late Miocene: relatively poor soils with an optimal water reserve

Wine

Blend of grape varieties

75% grenache 25% mourvèdre

Age: 30 and 35 years old: 31 years old

- Manual harvesting and mechanical sorting at the plot
- Stripping and crushing; tanning in stainless steel tanks
- Pre-fermentation maceration at low temperature (between 12 and 15 °)
- Yeasting if necessary
- First part of fermentation at low temperature (between 15 and 20 °) to extract the aromas and the fruit
- Daily load shedding up to a density of about 1050 and then pumping over ventilated or not according to tasting
- End of fermentation between 25 and 30 ° (to promote the extraction of tannins)
- Post fermentation maceration, with unaerated daily winding to round off the tannins and fix the color; Tasting extraction, when the tannins are well coated, which leads to vatting between 25 and 30 days
- Pressing of marcs (pneumatic press) and reincorporation of presses according to tasting
- Racking and first removal of lees before malolactic transformation
- Malo lactic transformation at a temperature maintained at 20 ° to favor the process
- Livestock in concrete vats (about 12 months)
- Two to three rackings to clarify the wine
- Minimum filtration before bottling

Tasting-

- Beautiful shine and color density
- Nose a little restrained but complex and dense (humus and under wood, notes wallflowers and spices)
- Mouth powerful with fruits and a tannic structure well asserted and well coated but still a little young, breadth and generosity at the end of the mouth.

Food and wine pairing.

- To serve cool (do not exceed 16 ° C)
- Can be enjoyed now but will benefit from an aging of one or two years to accompany a cuisine of autumn - winter, game dishes or dishes simmered in sauce, warm and restorative.

Awards

- Silver Medal at the Decanter World Wine Award 2013 (2011 vintage)
- Silver Medal at the "2013 Brussels World Competition" (2011 vintage)
- Gold Medal at the "Concours Général Agricole de Paris 2013" (vintage 2011)
- Two stars at the Hachette Wine Guide 2014 (2011 vintage)
- Wine and spirit October 2008 (Côtes du Rhône supplement): Top Ten: Côtes du Rhône and Côtes du Rhône Villages (vintage 2005)
- Gold Medal at the "Brussels World Competition 2010" (vintage 2005)
- Cited in the Hachette Wine Guide 2005 (vintage 2002)