Domaine La Croix Gratiot,

`Rouge Cerise` IGP Pays d'Hérault 2022

Hérault, Languedoc, France





Grape Varieties	100% Syrah
Winemaker	Anaïs Ricome
Closure	Natural Cork
ABV	12.5%
Acidity	4.7g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Recognised as one of the top estates in Picpoul, Domaine La Croix Gratiot is managed by Anaïs Ricome with help from her father, Yves, who began bottling his own wine at La Croix Gratiot in 2005. Before taking over the family estate, Anais spent some time working in New Zealand with Matt Thomson (co-owner of Blank Canvas) which influenced her decision to make pure, site-specific wines that reflect the potential of Picpoul's local varieties. In recent years, Anaïs has driven a transition to biodynamic farming across the 35-hectare estate and gained organic certification from the 2021 vintage. Her work and vision have resulted in the recognition of La Croix Gratiot as 'the pinnacle of Picpoul de Pinet' by the French publication La Revue du Vin de France.

VINEYARDS

The Rouse Cerise is made from 100% Syrah. The vineyards for are situated near the village of Montagnac, just 10 minutes away from the Mediterranean coast. The vines are planted on loamy-limestone soils and are surrounded by garrigue scrubland. The proximity of the vineyards to the sea means cool maritime breezes moderate the climate, allowing the grapes to ripen slowly and retain good levels of acidity, resulting in fresh and vibrant wines.

VINTAGE

The 2022 vintage in the Languedoc was characterised by mild weather conditions. Generous rainfall in March created good water reserves in the soils. May saw above-average temperatures that prompted an early flowering. Summer was hot, meaning that careful management was needed in the vineyards to keep the fruit sunburn free and to avoid over concentration. Despite the challenges, the quality of the grapes harvested was excellent, with pronounced aromatics balanced by vibrant natural acidity.

VINIFICATION

Grapes were hand-picked and sorted meticulously at the winery prior to crushing and a pre-fermentation maceration at low temperatures. Alcoholic fermentation lasted around seven days and optimum extraction of colour and tannins was achieved through daily punch downs of the cap. Unoaked, the wine remained in stainless-steel tanks until bottling.

TASTING NOTES

The `Rouge Cerise` boasts notes of ripe cherry fruit and hints of black pepper on the nose. On the palate, the tannins are smooth and well-balanced by a bright acidity which carries the fragrant red fruit flavours onto the finish.