



Grape Varieties	100% Syrah
Winemaker	Anaïs Ricome
Closure	Natural Cork
ABV	13%
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, Anaïs 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 2023 vintage in Languedoc began favourably with dry conditions, average winter temperatures, and no frost damage. Spring rains built crucial water reserves before the hot summer, though drought conditions persisted. August delivered an intense heatwave with temperatures soaring to 43°C and nighttime lows remaining above 30°C, accelerating grape maturity and reducing yields. Despite these extreme conditions, the vintage produced healthy grapes of good quality, demonstrating the region's resilience under challenging climatic pressures.

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 delicate freshness that carries the fragrant red fruit flavours onto the finish.