

Domaine La Croix Gratiot,  
**`Les Zazous` Pinot Noir IGP Pays d'Hérault 2024**  
Eastern Languedoc, Languedoc, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Anaïs Ricome</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Acidity	<b>4.7g/L</b>
Wine pH	<b>3.7</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

### 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 Domaine La Croix Gratiot vineyards 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 2024 vintage in the Languedoc proved challenging, with an unusually wet spring followed by damaging late frosts and hailstorms that created uneven development and increased mildew pressure. These adverse conditions resulted in significantly reduced yields across the region, though the grapes demonstrated remarkable resilience.

### VINIFICATION

Grapes were hand picked and sorted meticulously at the winery prior to crushing. Fermentation lasted roughly three weeks, during which twice daily punch downs were carried out to ensure the optimum extraction of colour and tannins. The wine was then aged in oak barrels for one year before bottling.

### TASTING NOTES

This wine is a vibrant ruby in the glass, with an elegant aromatic nose displaying notes of red cherries, plum, and a hint of dried rosemary. The palate has fine, silky tannins and finishes with lingering juicy finish.