

The Crosses

Powerful and racy

100% Syrah vines over 60 years old

Traditional vinification in raw concrete vats. Vatting for 28 to 32 days with punching down, pressing with a low-pressure vertical press. Aging for 18 months, including 12 months in old barrels and then 6 months in concrete vats.



VINTAGE

A BEAUTIFUL WINE FOR LAYING DOWN, OR TO DECANT TO LET IT OPEN UP.



SOIL TYPES

CLAY-LIMESTONE TERRACES IN THE COMMUNE OF BEAUMONT-MONTEUX. DRAINING SOIL WITH DETRITAL PEBBLES



GRAPE VARIETIES

100% SYRAH, PLOTS OF VINES OVER 60 YEARS OLD



PRODUCTION AND YIELD

37 HECTOLITERS PER HECTARE



CULTIVATION METHODS

VINE CULTIVATION IN ORGANIC AGRICULTURE CERTIFIED BY ECOCERT AND IN BIODYNAMICS CERTIFIED BIODYVIN. DISBUDDING, LIFTING, ELIMINATION OF INTER-HEARTS AND GREEN HARVESTING IS DONE MANUALLY



WINEMAKING

HARVEST AND MANUAL SORTING AT THE PLOT IN CRATES. SORTING TABLE AND 100% DESTEMMED . VATTING AND DEVATting BY GRAVITY. TRADITIONAL VINIFICATION IN RAW CONCRETE VATS. VATTING 28 TO 32 DAYS WITH PUNCHING DOWN, PRESSING WITH A 5 HL VERTICAL PRESS AT LOW PRESSURE. AGING 18 MONTHS INCLUDING 12 MONTHS IN OLD BARRELS AND THEN 6 MONTHS IN CONCRETE VATS.



PACKAGING

CLEAR DRAWING, FILTRATION AND CUSTOM BOTTLING ON JUNE 27, 2019



QUANTITY

ABOUT 20,000 BOTTLES



EXPORT TO EUROPE