

DOMAINE CROIX DES MARCHANDS ROUGE TRADITION - 2016

Jerome Bezios took over the family estates about 20 years ago. Since then, he has deeply invested in new technologies (temperature control, filtration...), in traditional methods (manual harvest, work on the soil...) and in a competent team in order to tend to an optimal quality as much in the production than the winemaking.

« La Croix des Marchands » extends over 30 hectares on a gravel soil. The vines produce a wine fruity and spicy, very representative of the appellation. Their historical location provides evidence of a wine-producing activity dating back more than two thousand years!

TERROIR

Clay
Gravel

WINEMAKING

Harvested by hand at optimal maturity, destemming and crushing. Traditional vatting (20 days).
18 months aging in vats.
Early bottling to preserve freshness.

GRAPE VARIETY

34% Syrah
33% Duras
33% Braucol

ALCOHOL

12,5%

SERVICE TEMPERATURE

8-10°C

HOLDING AND PRESERVATION

2 years

TASTING NOTES

Beautiful shining color with ruby sheen.
A typical spicy nose.
Round in the mouth with spicy and silky tannins.
Gentle finish with small dark fruit flavors.

FOOD PAIRING

Enjoyable as an aperitif or as a dessert wine

