

LA CROIX DE BASSON 2015 LES VIGNERONS DE CORRENS

Located in the Côtes de Provence AOC's region in the heart of Green Provence, Correns benefits from an exceptional micro-climate and clay-limestone soil. The village is on the banks of the Argens River. Correns bills itself as "Le premier village Bio de France." Biologique is the French Term for Organic, so it means "France's first organic village" where all food and grapes produced are organic. Its main produce is wine.

Since 1996, all farmers in the village have chosen organic agriculture. This collective decision was an answer to a growing concern about the need to respect nature and the unspoilt environment of Correns and to provide a sustainable village for future generations.

TERROIR

Clay-limestone

ALCOHOL

13%

GRAPE VARIETY

80% Syrah

20% Cabernet Sauvignon

SERVICE TEMPERATURE

12 - 16 °C

TASTING NOTES

Quite complex wine, structured with silky tannins.

Ageing potential: 2 to 3 years.

FOOD PAIRING

Some red meat and cheese

REWARDS

Millésime 2012

Foire de Brignoles 2013

