Les Mal Aimés 2019, Pierre Cros

Code

CROS140

A delicious wine, smooth with aromas of sour cherry, strawberry jam, dried apricots and smoke, coupled with spice and garrigue.

Tasting Notes:

Literally translated as "The Unloved"! This wine is produced from the forgotten and unfashionable grapes found in the Languedoc-Roussillon – a blend of Aramon, Picpoul Noir, Alicante Bouschet, Morrastel, Rivairenc, Carrignan. Together, and with the care and devotion of Pierre Cros, they have been transformed into a delicious and alluring wine, smooth with aromas of sour cherry, strawberry jam, dried apricots and smoke, coupled with spice and garrigue. On the palate the wine surprises with its aromatic freshness and elegant tannins.



| Specification | |
|-------------------|---|
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink from 2021 through to 2024 |
| Country | France |
| Region | Languedoc-Roussillon |
| Area | Minervois |
| Туре | Red Wine |
| Grapes | Alicante Bouschet, Aramon, Picpoul Noir |
| Vintage | 2019 |
| Body | Hearty, rustic and full flavoured |
| Producer | Pierre Cros |
| Producer Overview | Pierre Cros, an ex rugby player, is a genuine winemaker from the Languedoc wine region. Domaine Pierre Cros is based in Badens, situated in the Minervois, surroundered by the Canal du Midi to the South and the Montagne Noire to the North. It is here in the intense heat of the southern sun that little else grows except the vine and olive tree. And it is here that Pierre Cros cultivates his 20 hectares of vines including the classic Southern french varieties of Grenache, Carignan and Syrah. However, he is something of a maverick and a thorn in the side of the AOC authorities, as most unusually, he grows the non-permitted grape varieties of Nebiolo (Italy), Touriga Nacional (Portugal) and Pinot Noir (Burgundy). Read more online |
| Closure Type | Cork |
| Food Matches | Delicious as an accompaniment to rich stews and casseroles or perhaps try with coq au vin. |