

CHÂTEAU CROIX DES PINS



La Tete a l'Envers 2017 (Organic)

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|-----------------------|--|-----------------|--|------------------|--|
| France | | Red | | Still | |
| BOTTLE SIZE: 75cl | | CASE SIZE: 6 | | ABV: 14.5 % | |
| | | | | CLOSURE: Cork | |
| Marsanne 90.0 % | | | | | |
| Shiraz / Syrah 10.0 % | | | | | |

TASTING NOTE:

Fruits: raspberry sorbet, cherry and wild strawberry with hints of almonds. This wine is powerful, fresh and well structured with polished tannins.

FOOD MATCH:

Tapenade, savoury tart, grilled tuna, cold roast meats

TECHNICAL INFO:

Manual harvesting at optimum phenolic maturity. Total destemming. Vatting and maceration for around 10 days. Made exclusively from free run juice. Spontaneous malolactic fermentation. Temperature controlled conditions. Early bottling, four months after fermentation, using natural fermentation yeasts. Packed cork down, on natural yeast lees, to limit oxygen contact during transport or in unsuitable storage conditions (eg fluctuating temperatures).



VEGAN 

ORGANIC 

SUSTAINABLE 

BIODYNAMIC 

NATURAL 

LOW ALCOHOL 



If you would like to give this wine a try, then click [here](#) to get in touch!