

## Corbières 'Hector et Juliette', Domaine Sainte-Marie des Crozes

Languedoc, France



<b>Product code</b>	MF12ZZRC
<b>Grapes</b>	Grenache, Syrah
<b>Country</b>	FRANCE
<b>ABV%</b>	15
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Sainte-Marie Des Crozes
<b>Vintage</b>	2021



Organic



Biodynamic



Vegan



Vegetarian



### Producer

Run with fantastic energy by the young Christelle Alias, this 38 ha estate lies at the foot of the Montagne d'Alaric in the northerly, cooler part of the Corbières. In 1997 the vineyards were completely restructured by Christelle's father, Bernard, and are now cultivated organically. Christelle joined her father in 2012 after a tour of the viticultural world and has clearly had fun creating her wines: there is a juicy vibrancy – she clearly aims for freshness and elegance over extraction and power.

### Tasting Notes

"Nice cherry red hue, with crimson hints. Intense bouquet smelling of young aroma of violet and liquorice. And after, aromas of cocoa, fig and candied fruits. The entry is powerful and velvety. The palate is balanced with aromas of cinnamon and truffle. This wine will benefit from aging. You can keep it until 10 years"

### Viticulture

Domaine Sainte Marie des Crozes is located under the Montagne d'Alaric terroir, the northernmost terroir of the Corbières around the village of Douzens. The soils are made up of limestone folds in a succession of rocky bands and stony terraces with a clay topsoil. At the crossroads of Mediterranean and oceanic influences, the climate is sunny, dry and hot. The 38 hectares of vineyard are planted on the mountainside, on clay-limestone slopes surrounded by garrigue (scrubland). The farming is organic. Hector et Juliette comes from a blend of Syrah (90%) and Grenache (10%).

### Winemaking

During the long skin contact maceration, the wine is pumped over by "délestage" few days then we let the skin infusing the



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juice. Then the wine is aged in oak barrels 12 months, all is gathered before the bottling oil: Clay and Limestone  
Varieties: 90% Syrah 10% Grenache Yield : 30hl/ha