



À la Croisée des Vents

IGP Cité de Carcassonne 2024
750 ml - ALC. 14 % BY VOL.

À la Croisée des Vents captures the very soul of our terroir, where wind, history and craftsmanship converge in perfect harmony. This exceptional wine is a tribute to the richness of the Malepère region, shaped by intersecting climates that give each bottle its precision and depth.



Grapes

67 % Grenache, 33 % Cabernet Franc

Winemaking

Harvest at optimal ripeness from rigorously selected parcels. Maceration lasts 15 to 30 days depending on the variety, with precise fermentation temperature control (between 23 and 28°C) to preserve freshness and aromatic complexity. Delestage and pump-overs punctuate the fermentation, revealing the soul of each grape.

Ageing

Aged for 7 months in concrete vats to preserve the authenticity of the fruit. Patience and precision lie at the heart of its maturation process.

Tasting Notes

A ruby-red robe gives way to a swirl of black fruits and spices interwoven with a mineral touch. The nose offers a refined bouquet, blending peppery notes with delicate cherry. On the palate, the balance is subtle, supported by fine texture and generous depth. Recommended serving temperature: 17-20°C

Food Pairings

A perfect companion for black mushroom-stuffed poularde from Montagne Noire, or delicate truffle pasta from the Minervois.