



À la Croisée des Vents

IGP Cité de Carcassonne 2023

750 ml - ALC. 14 % BY VOL.

La Croisée des Vents is a mystical and almost ecumenical wine, born from our old Grenache vines planted on the parcel of the same name—"Grenache"—where Grenache has always reigned supreme. This plateau, offering an exceptional panorama, overlooks La Sapinière and faces the walled city of Carcassonne. In this cuvée, one finds elegance, purity of line, minerality, and notes of both black and white pepper.

A land shaped by fortresses, crusades, Cathar heresy and enduring enigmas, this wine resonates deeply with the spirit of the place.



Grape Varieties

67 % Grenache, 33 % Cabernet Franc

Winemaking

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

Aging

Patience and precision lie at the heart of the ageing process: born on a sandstone plateau, the wine is matured for seven months in concrete tanks, followed by twelve months in sandstone jars. This approach—like a return to the source—gives the wine its stature, depth and authenticity.

Tasting Notes

A ruby-red colour gives way to a swirl of black fruits and spices, intertwined with a touch of minerality. The nose reveals an elegant bouquet, blending peppery notes with delicate cherry aromas. On the palate, the balance is subtle, carried by great finesse and a delicious depth.

Recommended serving temperature: 17–20°C

Food Pairing

A perfect companion to free-range poularde with cep mushrooms from the Montagne Noire, or a fan of potatoes with Minervois truffle.