

# Château Unang

## La Croix 2016

### GRAPES

GRENACHE, SYRAH.

YIELDS OF 25  
HL/HECTARE.

HAND-HARVESTED.



Tasting: Figs from Caromb and milk chocolate define the nose. The palate is dense, with aromas of the Comtat cherry with a touch of camphor, which brings freshness to the finish together with Sichuan pepper. Above all, it's an elegant wine with a beautiful long, smooth progression in the mouth.

Terroir: the highest vines (350m above sea level) of Unang are used for reds. This wine comes from our oldest Grenache, planted (in the late 1960s) on the highest terraces. Geology dominated by limestone, the vines - north and east facing - are protected from the sun by the hill behind them on hot summer evenings.

Vinification: after fermentation the wine ages in barrels (225 litres) and "demi-muids" (600 litres) for 12 months. The wine is then bottled and aged one more year in our cellar before distribution.

Notes: serve around 15 ° C. To drink now although still young, it can be kept 7+ years. You can pair it with ginger-marinated duckling on a bed of spelt.