

ESTANDON PARTENAIRES

Croix de Basson Rouge - Organic wine

AOC Côtes de Provence, Provence, France

Correns is proud of its rocky peak on one of its hills. A cross is established there. It is the symbol of the Day of Atonement. A tradition initiated in 972 and still in force. This wine is the best witness of this tradition.

PRESENTATION

The terroir and the cooperative winery of Correns are situated in the heart of the village in Provence.

This last extends from the Argens valley, passes through the outskirts of the village, to go stretch towards the most narrow plateaus at the foot of the Mount Bessillon.

The diversity, wealth, harmony of life and natural environment are making this village a privileged terroir for the production of great cuvées.

WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermoregulated alcoholic fermentation. Prevention of malolactic fermentation.

Traditional temperature-controlled vinification in stainless steel vats.

VARIETALS

Cabernet sauvignon 20%, Syrah

TASTING

Quite complex wine, structured with silky tannins.

SERVING

Serve at 16°C.

Ageing potential : 2 to 3 years

FOOD PAIRINGS

Red meat, cheese.

REVIEWS AND AWARDS



"Médaille de bronze - Concours foire de Brignoles"
Concours foire de Brignoles 2017 Bronze

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode	
Bordelaise Eléa							75cl	73100	3760061031111	3269210102400	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600									

