

Domaine du Cros Lo Sang del Pais *Marcillac*

“Lo Sang del Pais” translates as “the blood of the countryside” and one can easily feel the life-force of this wine. The grape bunches are hand harvested and after being de-stemmed they are fed into fermentation tanks using gravity flow. The “cuvaision” lasts 21 days with the juice being pumped over the cap during the first 6 days. The wine is aged for 6 months in large oak and chestnut barrels which range in age up to 200 years old.

The wine has a bright violet color and aromas of wild red fruit and pepper which follow through on the palate with freshness and vibrancy.



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