

LANGUEDOC

DOMAINE LA CROIX BELLE
PUISSALICON


OVERVIEW | Domaine La Croix Belle has been continuously farmed for three centuries. In 1977, Jacques and Françoise Boyer took over their family domaine and emphasized quality over quantity, at that time not of major importance in the region. As a result, the Boyers played a major role in the resurgence of the Languedoc wines great reputation. They started by selecting the appropriate varieties for replanting, and instigated a serious reduction of the crop yield in order to pick concentrated and healthy grapes for wines of character. At the same time, they invested in updating the cellar.

VINEYARD AREA: 70 hectares

SOIL TYPES: clay and limestone

GRAPE VARIETIES: syrah, grenache, cabernet sauvignon, merlot, and twelve others

VINEYARD/CELLAR PRACTICES | Puissalicon is a feudal village in Languedoc-Roussillon, at the edge of Cévennes. The roots provide strength to the plant from a clever mix of clay, limestone, gravel, silt and pebbles; and the fruit ripens under the bright Languedoc sun and the heat is moderated by sea breezes and night winds from the Cévennes, Mistral, and Tramontane. Croix Belle practices sustainable farming (culture raisonnée) so that the vines get what they need when they need it. Extra attention is paid to ensure that yields are low and balanced in order to assure concentration and maturity. Vine trellising assures the plants plenty of sun-exposed surface area. Grapes are planted densely at 4400 vines per hectare, and are green harvested and pruned again later in the growing cycle. In the cellar, grapes are destemmed, sorted, pigeage and traditional remontage are performed for the red wines, temperature control and aging on lees for the white wines. Pneumatic presses are used for good extraction and gentle handling of the vintage.

WINES | Chardonnay - Brought up on fine lees in tanks, this is a world classic with Mediterranean style. Intense nose. Citrus and quince notes. Well-structured in the mouth. Harmonious and balanced and markedly soft and full.

Syrah - Fermented with a long maceration, this juicy syrah spends 6 months in tank. Intense nose of dark roasted fruits. Full in the mouth but well-structured. A very concentrated wine with aromas of ripe fruits.

Caringole Rouge - Syrah, Carignan, Merlot, and Grenache. Cropped at 60/65 hectoliters per hectare. Undergoes a long maceration, cold fermentation, and ages for 6 months in tank.


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