

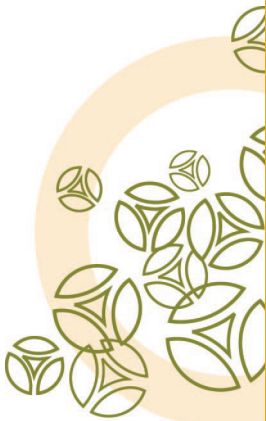
**SOUTHWEST**  
**MASSIF CENTRAL**
**DOMAINE DU CROS**  
**MARCILLAC**


**OVERVIEW** | The appellation of Marcillac is found in the western part of Auvergne, nestled in the mountain range known as the Massif Central. The vineyards lie along steep slopes in a remote valley that offers a beneficial micro-climate. The valley draws warm and dry air from the Mediterranean during the summer and fall and also shelters the vineyards from the harsh winters. The history of the vineyards is closely aligned with the Abbaye at Conques whose monks recognized the valley's potential and planted vineyards in the area beginning in the 10th century. Centuries later, it was the bourgeoisie from the nearby city of Rodez who took an interest in the vineyards. These city folk greatly expanded the vineyards and built themselves summer homes in the surrounding villages. The devastating effect of phylloxera at the end of the 19th century and the economic problems of the early 20th century led to the great abandonment of the vineyards. During this period the region steadily depopulated with many Auvergnats going to Paris and finding work in the restaurant trade. Over time, many of them opened their own bistros which became an important customer base for the farmers back home who were reconstituting the Marcillac vineyards.

Domaine du Cros, with its 22 hectares, is the largest independent producer in the appellation and Philippe Teulier and his family have been instrumental in reestablishing the reputation of Marcillac's wines. Philippe Teulier's vines lie at elevations as high as 450 meters on a few different hillsides that surround the village of Clairvaux. Much of his vineyard is terraced and the soil is an iron rich clay known locally as "rougier" with outcroppings of limestone. His wines are made from one grape type, the local grape of Marcillac, Fer Servadou.

**WINES** | Lo Sang del Pais - 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 up to 200 years old.

Cuvee Vieilles Vignes - The Cuvee Vieilles Vignes is made from a parcel of vines that is over 80 years of age. The fermentation is carried out at a slightly warmer temperature than the regular cuvee and the maceration is extended to 5 weeks. The wine is aged in large oak and chestnut barrels for at least a year before bottling.


**trriage wines**

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