

Château La Croix Martelle

SIRUS
AOC MINERVOIS LA LIVINIÈRE

SIRUS

SIRUS is the last expression from Château La CROIX MARTELLE, it reveals a great freshness, fruity notes in an absolute modern style.

GEOGRAPHICAL LOCATION:

In the lowland areas of the Montagne Noire and at the foot of the Cevennes mountain range.

APPELLATION: AOC MINERVOIS LA LIVINIÈRE.

Located in the heart of the Minervois in the rural area known as « Petit Causse », AOP Minervois La Livinière is one of Languedoc's first growths.

VINEYARD AND HARVEST:

Coming from a rigorous selection of the youngest plots of the main varieties Grenache Syrah and Cinsault Sirus reveals well balanced flavours and softness.

Since 1998, the estate is conducted in organic farming. The time for harvesting is decided when grapes reach perfect ripeness after tasting the grapes.

VINIFICATION AND MATURATION:

When they arrive in the cellar, the selected grapes are destemmed and vinified separately. Maceration in vats continues for around 3 weeks with strict control of temperatures. Few months later each variety is tasted and the final blend is chosen.

Domaine de Sirus is then matured for a year in vats where the wine becomes softer.

TASTING AND FOOD AND WINE PAIRING:

With its garnet red appearance, Sirus is a greedy subtil harmony of fruity notes and soft tannins. Sirus will come perfectly with the meal from the aperitif the starter, the main plate either vegetables or poultry, till the chocolate dessert.

