

# CELLIERS D'ORFEE

*Great wines signing Languedoc*

## **CROIX DU SUD 2008 Red wine**

### **Appellation: AOC Corbières**

Terroir : Terroir de LEZIGNAN

Soil type: clayey - limestone

Surface de Production : 100 Ha

Grape varietie : Syrah 35% , Carignan 30% , Black Grenache 35%

**Alc: 13,5 %**

Vinification : Totally destemmed, Carignan by carbonic maceration,  
Fermentation on skins for 15 days.

Carignan maturing for 12 months in new oak barrels

Tasting notes : Appearance: clear and shiny, nice crimsy red colour  
with purplish glints.

Nose: A very intense first nose on black fruits flavours,  
then come toasted and vanilla notes.

Palate: Smooth and subtle attack on black fruits character,  
a mouthful dry full bodied red wine well balanced with rounded  
tannins and long length. Simply harmonious and ready to drink

### Matching food and wine :

Best suits with cooked pork meats, liver's poultry terrines  
Grilled red meats or in sauce , hard cheeses.

Worth keeping : 2 to 3 years

### Awards :

Vintage 2008 ~ Gold Medal at Concours Interprofessionnel Corbières

Vintage 2007 ~ Gold Medal at concours Général Agricole Paris 2009

~ Silver Medal Challenge International de Vin 2009

~ Bronze Medal at concours Mâcon 2009

Vintage 2006 ~ Silver Medal at concours AOC Corbières 2007



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