

Croix du Sud Corbières Rouge, 2022



Ref: 00189/FR



About the producer

Excellence since 1933. Orfée's ambition is to share their values, know-how and philosophy through exceptional wines. They choose the best plots of land and manage them in the most natural way. From generation to generation, the winegrowers have passed down their experience and know-how, making Orfée one of the finest wineries of the Languedoc and Corbières wine region. Wine lovers, wine merchants and even the best sommelier of the world, Andreas Larsson, praise the quality of their wines. Over the last 5 years, Celliers d'Orfée have won more than 210 medals and in 2021 we were one of the most awarded wineries in France.

Wine growing / wine making

Traditional vinification for the Syrah and Grenache, Carbonic maceration for the Carignan. 15 days cuvaizon then 12 month in oak barrels.

Tasting notes

Beautiful crimson with purple hues. Intense first nose marked by black fruits, followed by spices and clove aromas. On the palate, a mellow opening intensified with candied cherry. Voluptuous texture with round tannins. Ending on sweet spiced notes.

91/100 Decanter Magazine.

Food pairing

Beef stew with black olives, cottage pie, shepherd's pie, grilled duck, moussaka, red peppers and tomatoes stuffed with garlic, rosemary, thyme and rice.

Technical details

Varieties:

35% Syrah

35% Grenache

30% Carignan

Closure: Micro agglomerated cork

ABV: 14.5%

Colour: Red

Style: Still

Case size: 6 bottles

Oak Ageing: 12 months in French oak