



' Croix d'Engardin '

Appellation d'Origine Protégée
Coteaux Varois en Provence - Vin de Provence

On the slopes of one of the steepest, craggiest hills on the estate, the medieval-era Knights Templar built a fort that can be seen to this day. To commemorate the builders, our very finest wine bears the famous cross of the Order of the Knights Templar. Over a number of years, we have patiently selected grapes from the most expressive plots of the estate and thus created our flagship wine in red, rosé and white. Red and white wines are fermented and aged in new French oak barrels. This wine has very good cellaring potential, which will vary depending on the specific wine and year of bottling.



Nose

Intense and complex. Aromas of white peach and apricot



Palate

Mouth-filling. Well-balanced notes of white flowers and apricot



Food pairing suggestions

Foie gras, quality poultry, well-crafted cheeses



Main grape varieties

Rolle



Colour

Glossy yellow with golden highlights



Température

Between 10°C and 12°C

White

Rosé

Red

Aromas of fresh fruit, wild strawberry and pomelo

Pear-drop, acacia blossom and white fruit notes

Aperitifs, southern French dishes, Mediterranean fish dishes and quality grilled meats

Syrah, Grenache

Pale, subtle rose petal-pink highlights

Between 10°C and 12°C

Complex, with toasted and truffle aromas blending with candied summer fruit and some pepperingness

Well-structured with a pleasantly-rich mouth-feel. Soft, silky tannins, notes of prune and a spicy, vanilla finish

Ground game, sauce-based meat dishes, dry-aged meat

Syrah, Grenache

Plum with intense highlights

Between 16°C and 18°C



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*« The flagship of the estate’s wines, each bottle is individually numbered.
This is the finest expression of our amazing terroir! »*

Vinification of the Rosé wine

Exclusively harvested by hand and transported in crates. The grapes are sorted at each individual stage of the harvest. Grapes are selected and picked at the point of optimal ripeness. Gentle pressing cycle and cold stabilization over a period of several weeks before fermentation. The wine is vinified and kept on fine lees to really bring out the aromatic character of the wine.

Vinification of the White wine

Exclusively harvested by hand and transported in crates. The grapes are sorted at each individual stage of the harvest. Grapes are picked at the point of optimal ripeness. Skin maceration prior to fermentation. Very careful pressing cycle. Fermentation and barrel-ageing over a period of one year on carefully-selected lees with regular stirring of the lees. Cellaring potential : 2 to 7 years.

Vinification of the Red wine

Hand-harvested and transported by case from the estate’s most lofty plots. The grapes are taken from low-yielding vines and individual clusters are chosen with painstaking care. Grown in a stony clay-limestone soil on directly south-facing slopes. Long maceration period (4 to 6 weeks). Aged in barrels for 12 months. Cellaring potential : 3 to 10 years.