

# La Croix de Saint Jean: Lo Mainatge (The Child)



## Lo Mainatge (The Child)2010 – 2011- 2012 – 2013

- It is fermented in a mix of cement and stainless steel to retain its primary fruit. It is fruit forward in style and is meant for drinking young Blend: 70% of Grenache, 30% of Syrah.
- Wine making : Total « Egrappage » , « pigeage » 2 times a day and maceration of 25 days .
- Tasting : a vintage of pleasure , full of fruits and frankness .

## Press Book:

**Wine Advocate , Jancis Robinson, Beverage Testing Institute (Chicago), Guide Hachette, Bettane & Desseauve, Le Figaro , Les Echos , Elle à Table , Gala , Le Monde 2 , Le Point , L'Express , La Revue du Vin de France , la Tribune , Le Nouvel Observateur , Le Journal du Dimanche , Cuisine et Vins de France...**