



# La Croix de Saint Jean: Lo Paire (The Father)

Lo Paire (The Father) 2013/14 - A.O.C. Minervois:  
**INTEGRAL VINIFICATION IN OAK BARREL**

Lo Paire is a blend of 75% Syrah, 15% Grenache and 10% Mourvèdre. Wine making : Total « Egrappage », « pigeage » 2 times a day, maceration 33 days Malo-lactic in oak Barrel, and breeding for 12 months in new barrels.

Blend: 40% tank and 60% barrels.

It is more complex and structured with 60% of the blend fermented in cement tanks and 40% fermented in oak barrels using the vinification intégrale method. This method uses special oak barrels that can be rotated during fermentation, giving the winemaker control over tannin extraction that results in a wine that is particularly smooth. Post fermentation, the wine spends a further 12 months in 225L to 400L oak barrels, 25% of which are new.

Tasting : deep, brilliant and crystal clear red color. Delicate, fine fragrances of spice, mint, flowers and blackberries on the nose. On the palate, there's well-integrated oak, blackcurrant, blackberry with huge mouthfeel and a long, lingering finish.

Displaying vibrant black fruits with round tannins and fresh acidity, are demonstrative of the potential of Minervois to make fine wines.