

2008 Technical descriptions

Our blended wines

- Oenothera (Coteaux du Languedoc)
- Les Hauts de Milési (Coteaux du Languedoc)
- Stécia (Coteaux du Languedoc – Terrasses du Larzac)
- Alexaume (Vin de Pays du Mont Baudile)
- Oenothera (Coteaux du Languedoc)

Our varietal wines

- Cousin-Cousine (Vin de Pays du Mont Baudile)
- Oenothera (Vin de Pays d'Oc)
- Merlot (Vin de Pays d'Oc)
- Cabernet Sauvignon (Vin de Pays d'Oc)

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2008 Technical descriptions

Oenothera

Appellation Coteaux du Languedoc

Red Wine 2006 vintage



Tasting notes

This year's Oenothera Rouge, with its beautiful crimson red colour, gives off complex aromas of truffle, black pepper and grated cocoa.

On the palate, the aromas tend more to stewed blackcurrants and cherries on a silky, full-bodied, velvety structure.

Serving suggestion

Serve at 18°C on duck breast with chanterelle mushrooms or a veal filet in a cream and morel mushroom sauce.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Syrah (29 year-old vines producing 36 hl/ha)
- Grenache (42 year-old vines producing 39 hl/ha)

Vinification methods

Partly traditional maceration for 16 and 20 days with daily delestage (rack and return) or pumping over. Partly whole-grape carbonic maceration for 15 days

Blend

- Syrah : 82%
- Grenache : 18%

Degree of alcohol per volume : 14.5% vol.

Maturation

12 months in new oak casks

Bottling date : March 2008

Quantity produced : About 3,500 bottles

Not Available

Les Hauts de Milési

Appellation Coteaux du Languedoc

Terrasses du Larzac

Red Wine 2006 vintage



Tasting notes

Classic Languedoc! Intense garrigue scents and liquorice root on the nose, followed on the palate by notes of tobacco and dark fruits (ranging from olive to blackcurrant via blueberry), and harmonious, well-balanced tannins emphasising the gentle, velvety sensation of this wine.

Serving suggestion

Served at 16-18°C, it would be the perfect foil to a haunch of venison marinated in red wine.

Soil type

Limestone and clay pebbly terraces

Grape varieties

- From individual parcels
- Syrah (29 year-old vines producing 36 hl/ha)
 - Grenache (42 year-old vines producing 39 hl/ha)
 - Carignan (49 year-old vines producing 44 hl/ha)

Vinification methods

Partly traditional maceration for 16 and 20 days with daily delestage (rack and return) or pumping over. Partly whole-grape carbonic maceration for 15 and 14 days

Blend

- Syrah : 70%
- Grenache : 25%
- Carignan : 5%

Degree of alcohol per volume : 14% vol.

Maturation

12 months in used oak casks (40% in one-year-old casks, 60% in two-year-old casks)

Bottling date : 21st May 2008

Quantity produced : 12,522 bottles

Available Winter 2008

Stécia

Appellation Coteaux du Languedoc

Terrasses du Larzac

Red wine 2006 vintage



Tasting notes

A brilliant ruby red, the aromas are balsamic, mentholated and mineral, like sun-baked sandstone pebbles.

This coolness is also present in the mouth, with grainy, invigorating tannins and a finish tending more towards fruit (fresh blackcurrants) and chocolate.

Serving suggestion

Served at 16°C, discover it with a Moroccan chicken and lime tagine.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Syrah (21 and 11 year-old vines producing 44 hl/ha)
- Grenache (42 year-old vines producing 39 hl/ha)
- Carignan (49 year-old vines producing 44 hl/ha)

Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 20 and 22 days with daily delestage (rack and return) or pumping over. Partly whole-grape carbonic maceration for 15 and 14 days.

Blend

- Syrah : 60%
- Grenache : 25%
- Carignan : 15%

Degree of alcohol per volume : 13.5% vol.

Maturation

12 months in vats and bottle-age for 12 months

Bottling date : 21st and 22th May 2008

Quantity produced : 16,326 bottles

Available

Alexaume

Vin de Pays du Mont Baudile

Red Wine 2006 vintage



Tasting notes

A lovely ruby colour.

The nose is dominated by complex notes of spice (pepper and cloves), coffee beans, Morello cherries and blueberry.

The wine is full-bodied on the palate, more toasted than on the nose, with a very moreish finish of fresh red berries.

Serving suggestion

Serve at 16°C. Perfect with grilled lamb chops with rosemary, duck confit with garlic or an assortment of stuffed summer vegetables.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Merlot (24 and 21 year old vines producing 64 hl/ha)
- Cabernet sauvignon (9 year old vines producing 63 hl/ha)
- Carignan (49 year old vines producing 37 hl/ha)
- Syrah (21 and 11 year old vines producing 40 hl/ha)

Vinification methods

Partly traditional maceration for 20 days with daily delestage (rack and return) or pumping over and partly whole-grape carbonic maceration for 14 days.

Blend

- Merlot : 49%
- Cabernet sauvignon : 27%
- Carignan : 14%
- Syrah : 10%

Degree of alcohol per volume : 13% vol.

Maturation

12 months in vats and bottle-age for 12 months

Bottling date : 11th-12th July 2007

Quantity produced : 27,810 bottles

2008 Technical descriptions

Oenothera

Appellation Coteaux du Languedoc

Rose Wine 2007 vintage



Tasting notes

A beautiful fuchsia pink, and intense seductive notes of cherry, raspberry jam and grilled hazelnuts.

Characterful, unctuous and cool on the palate, with a very smooth toasted finish.

Serving suggestion

Serve at 12-14°C with grilled meats or more exotic dishes (chicken and ginger curry).

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Grenache (43 year-old vines producing 40 hl/ha)
- Syrah (30 year-old vines producing 33 hl/ha)

Vinification methods

A saignée rosé; the juice is run off following pre-fermentation maceration. Alcoholic fermentation in vats (Grenache) and new oak casks (syrah)

Blend

- Grenache : 60%
- Syrah : 40%

Degree of alcohol per volume : 14% vol.

Maturation

Matured for 4 months in vats (Grenache) and new oak casks (syrah)

Bottling date : 21st May 2008

Quantity produced : 3,220 bottles

Available Spring 2009

Cousin-Cousine

Vin de Pays du Mont Baudile

Red Wine 2006 vintage



Tasting notes

Again, this vintage of Cousin–Cousine displays all the originality of the Alicante grape at full maturity: it is dark and inky in the glass; giving mocha, blueberry and blackcurrant on the nose; very thirst-quenching in the mouth, with a lively, crisp structure.

Serving suggestion

Dare to pair it (at 16°C but no warmer!) with spicy dishes, such as couscous or Caribbean lamb colombo.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels
- Alicante (54 year-old vines producing 42 hl/ha)

Vinification methods

Traditional maceration for 9 days with daily delestage (rack and return) or pumping over. No pressing.

Blend

- Alicante : 100%

Degree of alcohol per volume : 14% vol.

Maturation

In vats for 7 months

Bottling date : May 2008

Quantity produced : About 4,000 bottles

Available Winter 2008

2008 Technical descriptions

Oenothera

Vin de Pays d'Oc

White Wine 2007 vintage



DégustationTasting notes

This pale, brilliant white wine is dominated on the nose by notes of fresh quince, pear and aniseed.

It is well-rounded in the mouth, underpinned by buttery and toasted aromas with cooling menthol on the finish.

Serving suggestion

Served at 12°, it would be ideal with a line-caught sea bass grilled in lemon butter.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Chardonnay (29 year-old vines producing 65 hl/ha)

Vinification methods

Pre-fermentation maceration. Alcoholic fermentation partly in vats (40%) and partly in new oak casks (60%)

Blend

- Chardonnay : 100%

Degree of alcohol per volume : 13.5% vol.

Maturation

Matured for 8 months, partly in vats and partly in new oak casks

Bottling date : July 2008

Quantity produced : About 2,500 bottles

Available Spring 2009

2008 Technical descriptions

Merlot

Vin de Pays d'Oc

Red Wine 2007 vintage



Tasting notes

This dark yet brilliant wine is dominated by notes of intense dark chocolate, Morello cherries, pepper and mocha. Full and unctuous on the palate, with notes of red fruit jam making it a luscious, easy-drinking wine.

Serving suggestion

Served at 16-18°C, it will accompany anything from cured meats, to grilled lamb cutlets or an assortment of goats' cheese.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels
- Merlot (23 year-old vines producing 67 hl/ha)

Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 17 and 15 days with daily delestage (rack and return) or pumping over.

Blend

- Merlot : 100%

Degree of alcohol per volume : 14% vol.

Maturation

In vats for 6 months

Bottling date : March 2008

Quantity produced : About 10,000 bottles

Not Available

Cabernet Sauvignon

Vin de Pays d'Oc

Red Wine 2007 vintage



Tasting notes

This wine is beautifully original, with fresh notes of rose and liquorice, then blackberry and coffee.

This complex bouquet is also present on the palate, along with very ripe, smooth, rich tannins with no hint of harshness.

Serving suggestion

This luscious wine, served at 16°C, is the ideal accompaniment for a simple meal of hams, saucisson and pâté, or for pork tenderloin with morel mushrooms.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Cabernet sauvignon (10 year-old vines producing 60 hl/ha)

Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 19 and 14 days with daily delestage (rack and return) or pumping over

Blend

- Cabernet sauvignon : 100%

Degree of alcohol per volume : 13.5% vol.

Maturation

In vats for 6 months

Bottling date : March 2008

Quantity produced : About 10,000 bottles

Available