

TIME ITSELF

Cronos 2007

GRENAACHE · CARIÑENA · SYRAH · MERLOT · CABERNET SAUVIGNON

94 POINTS · INTERNATIONAL WINE & SPIRIT COMPETITION 2024

Cronos bears the name of time itself. Born of the craft of the legendary René Barbier, this blend of old vines matured twenty-four months in French oak, then six years in the silence of our cellar. What it offers today cannot be improvised: a serene maturity, a depth only the years can write.

COLOUR Deep ruby with reddish glints, dense core.

NOSE Tertiary and highly complex: leather, tobacco, then blackcurrant, plum and blackberry, edged with toasty notes.

PALATE Broad structure, fully melted tannins, spice in successive layers. A remarkable balance of maturity and freshness; a long, harmonious finish, still with reserve.



What time has done

HARVEST	BARREL AGEING	IN BOTTLE	KEEPS
2007	24 months	≥ 6 years	10 to 30 years
DO Montsant	French oak, 330 L barrels	second ageing in bottle, in our cellar	time reveals

VINIFICATION

René Barbier's hand: 50 hl vats, extended maceration, regular pump-overs and punch-downs. An age-old method, for a wine with an appointment with time.

AT THE TABLE

Hare à la royale · Venison fillet, poivrade sauce ·
Black truffle · 36-month Comté

ALCOHOL	PH
15%	3.7
ACIDITY	
4.1 g/L	



A wine is a place, captured at one moment in time. We do not recreate it. We preserve it. Time does the rest.

TERROIR & ARCHITECTURE · MINIMAL INTERVENTION · SILENCE IN BOTTLE · TIME REVEALS

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