



G

VIN DU LANGUEDOC

DOMAINE
DE
GRAGNOS

Depuis 1710

CINSAULT GRENACHE
INDICATION GÉOGRAPHIQUE PROTÉGÉE PAYS D'OC

2012

Produit de France
MIS EN BOUTEILLE AU DOMAINE



DOMAINE DE GRAGNOS CINSAULT GRENACHE

IGP Pays d'Oc

2012

“A rosé wine in all the splendor of its aromatic expression”

Matthieu DUBERNET, Winemaker & Cellar Master



DOMAINE DE GRAGNOS, THE SPIRIT OF A TERROIR

The Domaine de Gragnos is like the terroir that produces it: aromatic, powerful, fresh. A Pays d'Oc rosé wine that deliberately moves away from the conventions to propose a different style. A blend of the Cinsault and Grenache grape varieties, it is the fruit of a patient process of winemaking that is in full keeping with French traditional expertise. This fine wine is enhanced by a black bottle that, like the precious showcase that it is, bears the wax seal of the Domaine de Gragnos. The bottle thus pays tribute to the elegance and freshness of a wine of the finest quality.

DOMAINE DE GRAGNOS, A UNIQUE PERSONALITY

In the heart of the Saint-Chinian designated area of origin, the Domaine de Gragnos estate is blessed by a truly exceptional location. Situated on chalky-clay soils, the Domaine's vineyard lots face southward and benefit from a micro-climate that gives the vines cool air throughout the year, even during the period of summer heat. It is this exceptional setting, combined with the unrivaled quality of the vines themselves, that creates the Domaine's unique style. This is the product of a unique and perfect balance between the characteristic power of the Grands Vins du Languedoc and the freshness of more temperate climates.

2012: A VERY GOOD VINTAGE

In contrast with the previous vintage, this year was especially characterized by its low temperatures. The cool weather considerably slowed down the ripening of the grapes, which allowed for the full expression of their different aromas. The Domaine de Gragnos Rosé wine has developed a rich and complex aromatic palette that gives it great elegance and nobility.

DOMAINE DE GRAGNOS, AN INDIVIDUAL APPROACH TO WINEMAKING

The Domaine de Gragnos cultivates the expertise of the independent winegrower, passed from generation to generation. This is characterized by a sensitive and humble approach that is above all attentive to the needs of the land. The winemaker needs the spirit of a master craftsman who carries out each gesture with the precision and patience required by all great works of art. The Château's Cellar Master, Matthieu Dubernet, aims to enhance the work of Nature so as to reveal the personality behind each vintage. Going beyond the mere technical aspect, this involves the application of a humanist philosophy to produce what can be definitively described as the "art of winemaking".

In this way, this Domaine de Gragnos wine has been crafted with the greatest care. The grapes are selected on the vine and harvested by hand. The winemaking is carried out in the traditional way, with a process of gentle pressing of the grapes and fermentation at a controlled temperature. This is followed by a short period of maturing in steel vats and early bottling.

DOMAINE DE GRAGNOS: AN EXCEPTIONAL VINEYARD

At the heart of a fully-conserved estate of over 80 hectares (200 acres), the best 20 hectares (50 acres) are reserved for the vineyard. Planted in the heart of the Saint-Chinian district, the vineyard of the Domaine de Gragnos grows the typical grape varieties of the Languedoc region: Syrah, Merlot, Grenache, Viognier, Muscat and Cinsault. Situated on slightly elevated land facing south south-west, the vineyard enjoys a micro-climate that allows for the more gradual ripening of the grapes so as to give a perfect expression of its aromas and terroir. The age of the estate's vines varies between 10 years, in the case of the youngest plants, to over 25 years for the oldest. Each vineyard lot is carefully maintained in keeping with traditional methods, entailing:

- > "sensible cultivation" in line with official French standards
- > respect for the land
- > caring for each vine rootstock by hand
- > harmonious matching of vines and soils

SENSORY APPRECIATION

TO THE EYE

An attractive tone ranging from pale pink to fresh pink with salmon highlights.

TO THE NOSE

A fresh bouquet with a very attractive intensity and hints of floral notes.

IN THE MOUTH

A spirited, fresh initial impact. An attractive aromatic expression of fresh fruit. A pleasant, lingering finish.

FOOD AND WINE PAIRINGS

To be enjoyed as an apéritif or with summer dishes such as grilled fish, fish tartare, accompanied by salads and followed by a variety of fruits.



DOMAINE DE GRAGNOS CINSAULT GRENACHE

IGP Pays d'Oc
2012

COLOR: rosé
SOIL: chalky-clay
GRAPE VARIETIES: Cinsault, Grenache, Syrah
AGE OF VINES: 20 / 50 years
METHOD OF CULTIVATION: strictly-regulated sensible cultivation seeking to express the character of the terroir
AVERAGE YIELD: 50 hectoliters per hectare
DENSITY: 4000 rootstocks per hectare
ORIENTATION: South, South-West
STRENGTH: 13.5 % alcohol by volume
MATURING: short and carefully controlled in stainless steel vats followed by early bottling
WINEMAKING: gentle pressing of the grapes and fermentation at a controlled temperature
BOTTLE: Bordeaux-style sommelière bottles
CORK: traditional cork 49x24mm
TOTAL PRODUCTION: 5,244 bottles
Temperature for consumption: 4-6°C

