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GRAND VIN DU LANGUEDOC

CHÂTEAU
DE
GRAGNOS

Depuis 1710

SAINT-CHINIAN
Cuvée Prestige

APPELLATION SAINT-CHINIAN CONTRÔLÉE

2012

Produit de France

MIS EN BOUTEILLE AU CHÂTEAU



CHÂTEAU DE GRAGNOS

SAINT-CHINIAN

Cuvée Prestige

AOC Saint-Chinian

2012

“The Cuvée Prestige from the Château de Gragnos is the purest expression of the inimitable style of our great wines.”

Matthieu DUBERNET, Winemaker & Cellar Master



CHÂTEAU DE GRAGNOS CUVÉE PRESTIGE, THE SPIRIT OF A FINE WINE

The Château de Gragnos Cuvée Prestige is the perfect expression of the unique style of the Château's wines: power, freshness and elegance. The essence of a complex terroir, this great wine represents an exceptional vintage, the fruit of a patient process of winemaking that is in full keeping with the traditional expertise passed down from generation to generation. This fine wine is enhanced by a black bottle that, like the precious showcase that it is, bears the wax seal of the Château de Gragnos. The bottle thus pays tribute to the beauty and nobility of a wine of rare quality.

CHÂTEAU DE GRAGNOS, THE SIGNATURE OF A UNIQUE STYLE

In the heart of the Saint-Chinian designated area of origin, the Château de Gragnos is blessed by a truly exceptional location. Situated on chalky-clay soils, the Château's vineyards 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 unique style of the Château de Gragnos *Cuvée Prestige*. This is the product of a perfect balance between the 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 and thus prolonged the development of the vines' aromas. For this Château de Gragnos Cuvée Prestige, this paved the way for the emergence of a wine whose exceptional potential for maturing has been confirmed by the first tastings, which have revealed a refined character that will persist for many years.

CHÂTEAU DE GRAGNOS, AN INDIVIDUAL APPROACH TO WINEMAKING

The Château de Gragnos cultivates the expertise of the independent winemaker, passed from generation to generation over several centuries. 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, the Château de Gragnos Cuvée Prestige is cared for with the greatest attention at each stage in the winemaking process. The grapes are selected on the vine and harvested by hand. The winemaking is carried out in the traditional way, with each bunch of grapes being progressively de-stalked. The maturing process takes place in new barrels of French oak which accompany the wine without dominating it, and then continues for at least six months in the bottles. The result is a wine with long-term potential that can either be enjoyed young or be laid down for aging for a period of 10 years.

CHÂTEAU 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 prestigious Saint-Chinian AOC "controlled designation of origin" production zone, the Château de Gragnos vineyard features not only the typical grape varieties of the Grands Vins du Languedoc (Syrah, Grenache and Carignan), but also others including Merlot, 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 Château's vines varies between 10 years, in the case of the youngest plants, to over 70 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

A fine deep and intense color, with dense, generous tones tending toward purple and crimson.

TO THE NOSE

A very high degree of aromatic intensity, combining depth and freshness. A refined bouquet with dominant fruity and spicy trends and alternating notes of fresh fruit, licorice, fresh spices and praline with a final hint of toasted bread.

IN THE MOUTH

After a direct, fresh and smooth initial impact, silky tannins make themselves felt. A sensation of velvet on the palate, with a rich, full-bodied and dynamic elegance. A wine with a very attractive complexity that avoids the trap of inappropriate breadth. An emphatic finish that lingers enjoyably in the mouth. Overall, a wine of rare quality combining harmony, subtlety and a sense of fullness.

FOOD AND WINE PAIRINGS

To accompany your meals, the Château de Gragnos Cuvée Prestige will be perfectly matched with red meat presented in either traditional dishes (stews, pot-au-feu, etc.) or in contemporary style (fillet steaks and mixed grills). Ideal also with firm, molded cheeses such as Beaufort and Comté.



CHÂTEAU DE GRAGNOS SAINT-CHINIAN Cuvée Prestige AOC Saint-Chinian 2012

COLOR: red
SOIL: chalky-clay
GRAPE VARIETIES: Carignan, Syrah, Grenache
AGE OF THE VINES: over 20 years, with some very old vines of over 70 years
METHOD OF CULTIVATION: strictly-regulated sensible cultivation seeking to express the character of the terroir
AVERAGE YIELD: 30 hectoliters per hectare
DENSITY: 4000 rootstocks per hectare
ORIENTATION: South, South-West
STRENGTH: 13.5 % alcohol by volume
MATURING: new barrels of French oak, aged in the bottle for 6 months
WINEMAKING: traditional method in whole grape bunches
BOTTLE: Bordeaux-style sommelière bottles
CORK: traditional cork 49x24mm
TOTAL PRODUCTION: 10,266 bottles
TEMPERATURE FOR CONSUMPTION: 18°C
AGING POTENTIAL: 15 years

