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GRAND VIN DU LANGUEDOC

CHÂTEAU  
DE  
GRAGNOS

*Depuis 1710*

SAINT-CHINIAN  
APPELLATION SAINT-CHINIAN CONTRÔLÉE

2012

*Produit de France*  
MIS EN BOUTEILLE AU CHÂTEAU



# CHÂTEAU DE GRAGNOS SAINT-CHINIAN

AOC Saint-Chinian

2012

*“A modern, prestigious vision of the rosé wines of the South of France”*

Matthieu DUBERNET, Winemaker & Cellar Master



## CHÂTEAU DE GRAGNOS: PROUD TO BE A GRAND VIN DU LANGUEDOC

The Château de Gragnos represents the very essence of the unique style of the Château's wines: a rare combination of power, elegance, and especially of freshness. A Grand Vin du Languedoc that 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. Château de Gragnos Rosé wine is presented in a special wine-waiter's bottle that reflects its quality, and is set with a wax seal that is affixed by hand.

## 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. 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. The result is a wine with a reinforced aromatic complexity that combines power and elegance.

## DOMAINE 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 winegrower 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.

## 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

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### TO THE EYE

A delicate color with hints of fresh roses and violet highlights.

### TO THE NOSE

Attractively expressive and elegant, with notes of flowers and red berry fruits.

### IN THE MOUTH

A direct and full-bodied development from the first impact, combined with evenness and precision. A clear, expressive and lingering finish.

## FOOD AND WINE PAIRINGS

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To be enjoyed as an apéritif or with fish or spicy white meat dishes, accompanied for example by grilled vegetables. Ideally suited to desserts such as fruit salad or cooked summer fruits.



# CHÂTEAU DE GRAGNOS SAINT-CHINIAN

AOC Saint-Chinian  
2012

**COLOR:** rosé

**SOIL:** chalky-clay

**GRAPE VARIETIES:** 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:** 14,130 bottles

**TEMPERATURE FOR CONSUMPTION:** 4-6°C

