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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

*“The Château de Gragnos adds its characteristic freshness to a magnificent interpretation of the terroir of the Saint-Chinian area of production.”*

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 from the exceptional 2012 vintage, the result of a dedicated process of winemaking undertaken in a spirit of the closest respect for the traditional methods and techniques passed down from generation to generation. This fine wine is enhanced by a black bottle set with the wax seal of the Château de Gragnos. The bottle thus pays tribute to the personality and nobility of a wine of the finest 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. 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 allowed the grape to ripen gradually, which led to a magnificent expression of their different aromas. The result is an excellent wine with exceptional potential for aging, to be enjoyed young or to be laid down to mature for 5 to 8 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, this Château de Gragnos wine has been crafted with the greatest care. The grapes are selected on the vine and harvested by hand. The production process follows traditional methods using de-stalked grapes to create a wine that is matured in the vat.

## 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 fine purple color with garnet-colored highlights combining depth and intensity.

### TO THE NOSE

A fine, expressive aromatic intensity. An elegant bouquet with dominant fruity trends accompanied by notes of spices and fresh fruit.

### IN THE MOUTH

A direct, aromatic initial impact. A sensation of roundness, suppleness and especially of freshness. A rich wine with an elegant and evenly balanced tannic development. An emphatic finish combining characteristic freshness with a very enjoyable lingering aftertaste. All in all, a balanced wine that is modern and fresh. A pure expression of the vineyards of Gragnos.

## FOOD AND WINE PAIRINGS

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To accompany your meals, this Château de Gragnos wine will be a marvelous accompaniment to poultry (spring chicken, free-range chicken or capon) and to grilled red meats. This is also a wine to serve with exotic cuisine such as a wok of Asian vegetables or a vegetable tajine. Ideal likewise with soft, creamy cheeses with an external crust.



# CHÂTEAU DE GRAGNOS SAINT-CHINIAN

AOC Saint-Chinian  
2012

**COLOR:** red  
**SOIL:** chalky-clay  
**GRAPE VARIETIES:** Syrah, Grenache, Carignan  
**AGE OF VINES:** 20-30 years  
**METHOD OF CULTIVATION:** strictly-regulated sensible cultivation seeking to express the character of the terroir  
**AVERAGE YIELD:** 40 hectoliters per hectare  
**DENSITY:** 4000 rootstocks per hectare  
**ORIENTATION:** South, South-West  
**STRENGTH:** 13.5 % alcohol by volume  
**MATURING:** carefully controlled, in stainless-steel vats  
**WINEMAKING:** traditional with de-stalked grapes, fermentation 15-20 days  
**BOTTLE:** Bordeaux-style sommelière bottles  
**CORK:** traditional cork 49x24mm  
**TOTAL PRODUCTION:** 41,617 bottles  
**TEMPERATURE FOR CONSUMPTION:** 16-18°C  
**AGING POTENTIAL:** 5-8 years

