

G

VIN DU LANGUEDOC

DOMAINE
DE
GRAGNOS

Depuis 1710

SYRAH MERLOT
INDICATION GÉOGRAPHIQUE PROTÉGÉE PAYS D'OC

2012

Produit de France
MIS EN BOUTEILLE AU DOMAINE



DOMAINE DE GRAGNOS SYRAH MERLOT

IGP Pays d'Oc

2012

"In the Domaine de Gragnos wine-lovers will recognize the characteristics and the profile of a great wine."

Matthieu DUBERNET, Winemaker & Cellar Master



DOMAINE DE GRAGNOS, THE SPIRIT OF A TERROIR

Domaine de Gragnos wine is like the terroir that produces it: aromatic, powerful, subtle. This wine, named for the Pays d'Oc (as Languedoc is also sometimes called), is made from a blend of Merlot, Syrah and Grenache grape varieties, and deliberately moves away from the references of the AOC designation to present a distinct new style. The purity and freshness of the 2012 vintage are enhanced by a winemaking process in full keeping with the traditional expertise passed down from generation to generation. With a final touch of extravagance, this wine of character is presented in a black bottle, a tribute to its quality and nobility.

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. Once vinified, the wine develops an aromatic structure that finds its mature expression over the years.

DOMAINE DE GRAGNOS, AN INDIVIDUAL APPROACH TO WINEMAKING

The Domaine de Gragnos cultivates the expertise of the independent winemaker, 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 production process follows traditional methods using de-stalked grapes to create a wine that is matured in the vat.

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

A fine deep color with tawny highlights (due to the influence of the Merlot grapes) and intense brown tones.

TO THE NOSE

A very attractive, powerful aroma. An expressive bouquet with notes of black fruit, Virginia tobacco and fresh spices.

IN THE MOUTH

Drink this wine as an apéritif or with dishes such as spicy or confit summer vegetables. Ideally suited for cold meats, ham or salami, dried meat slices and cheeses.

FOOD AND WINE PAIRINGS

Drink this wine as an apéritif or with dishes such as spicy or roasted summer vegetables. Ideally suited for cold meats, ham or salami, dried meat slices and cheeses.



DOMAINE DE GRAGNOS SYRAH MERLOT

IGP Pays d'Oc

2012

COLOR: red

SOIL: chalky-clay

GRAPE VARIETIES: Syrah, Merlot, Grenache

AGE OF VINES: A minimum of 20 years

METHOD OF CULTIVATION: strictly-regulated sensible cultivation seeking to express the character of the terroir

AVERAGE YIELD: 45-50 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

DE-STALKING: yes

WINEMAKING: traditional with de-stalked winemaking and gentle pumping over of the skins

BOTTLE: Bordeaux-style sommelière bottles

CORK: traditional cork 49x24mm

TOTAL PRODUCTION: 11,062 bottles

TEMPERATURE FOR CONSUMPTION: 15-17°C

AGING POTENTIAL: 5-8 years

