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Sous les Cailloux, des Grillons

A red wine, frank and fresh—red fruit, fluidity and a touch of tannin. Short skin time for this blend of at least 7 varietals, one year's aging in tank only. Syrah, Cabernet Sauvignon, Carignan, Grenache, Counoise, Terret Gris and Mourvèdre.

In St. Jean, the soil is only white gravel ; in our youngest vine, under these rocks innumerable crickets find shade from the scorching Mediterranean sun. At night they come out to play. (and during the day, they are under the rocks) Vin de Pays Côtes de Brian

With steak, falafel sandwiches or just with good friends



- EXTREMELY ROCKY WHITE LIMESTONE SOIL
- ORGANICALLY GROWN GRAPES
- HAND PICKED IN 15KG BOXES
- SORTED IN VINES TO ELIMINATE ALL BUT PERFECTLY RIPE AND HEALTHY GRAPES
- YIELD 29 HL/HA
- 12 MONTHS AGING IN STEEL
- TRADITIONAL BUT BRIEF WINEMAKING
- INDIGENOUS YEASTS
- BOTTLED BY HAND, BY GRAVITY
- PRODUCTION : 8000 BT
- 13%
- ALTITUDE : 300 M
- “A BRILLIANT SUMMER FRENCH RED”, JAMIE GOODE, THE WINE ANORAK

Clos du Gravillas is 8 hectares on a 300 meter-high plateau of crushed white gravel chips in the Parc Naturel de Haut Languedoc, squeezed between the canyons of St. Chinian and Minerve, surrounded by Mediterranean brush and scrub oak. The domaine is worked organically (Ecocert) with respect for the terroir, without herbicides, with care for the preservation of soil life. Weed control is by hand and with our well-aged mini caterpillar tractors. Each head pruned vine is given particular attention during the summer as shoot selection, leaf-removal, bunch thinning, and rigorous field-sorting when we finally pick let us bring in grapes that are as ripe and perfect as possible. Pickers throw any grapes not good enough to eat on the ground.

In 2012 we harvested 15 grape varieties; these will be made into 9 different wines—for a total of only 30,000 bottles. Our passion is for local varieties; Carignan is our signature grape and we've just added almost a hectare of Terret gris from which we make a light white to complement our rich full Grenache Gris/Blanc/Maccabeu, “*L'Inattendu*”. And Muscat has been local in Languedoc for 1000 years !

