



Nicole et John
BOJANOWSKI

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Lo Vièlh Carignan Vin de Pays (IGP) Cotes du Brian Rouge

We saved these old carignans, the oldest planted in 1911, from being ripped out and perhaps that's why they've been giving their best. Carignan, treated seriously and respectfully, returns the flavour.

Our Carignans are stemmed and foot-crushed, left on skins six weeks with daily pigeage. With Carignan, you have to taste to judge ripeness— you wait for the seeds to be crunchy brown and the moment when you finally exclaim “ahh, that's good...”

In 2006, we lost a significant part of our carignans (the second Cazelles field) to 9 days of waiting for the rain to end and the grapes to get just a bit more ripe. That's our risk...

When tasting, the sensations that come first are: purity and balance. The richness of the fruit and tannins, make this wine the perfect seducer. Blackberry color, cherry and leather nose. Perfect with roast guinea-fowl, lamb, or lasagne.



- EXTREMELY ROCKY WHITE LIMESTONE SOIL OF CAZELLES
- ORGANICALLY GROWN GRAPES
- HAND PICKED IN 15KG BOXES
- SORTED IN VINES TO ELIMINATE ALL BUT PERFECTLY RIPE AND HEALTHY GRAPES
- YIELD 22 HL/HA, ALCOHOL 13.5%
- 24 MONTHS AGING ON LEES, 12 MONTHS IN 400-LITRE FRENCH BARRELS, 12 IN STEEL
- INDIGENOUS YEASTS
- PRODUCTION : 2500 BT
- ALTITUDE : 260 M
- 100 TOP LANGUEDOC REDS--REVUE DU VIN DE FRANCE
- FULL PAGE ARTICLE, RVF MAY 2012 -- 16,5/20
- JANCIS ROBINSON 17/20
- FEATURED IN SAVEUR MAGAZINE SUMMER 2010

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 !

