

# CLOS DU GRAVILLAS



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## 2014 Clos du Gravillas IGP Pays d'Herault Lo Vièlh Carignan de 100 Ans

Made from 100% Carignan (from vines planted in 1911) that was raised in 400-liter French oak barrels, the vibrant purple colored 2014 IGP Pays d'Herault Lo Vièlh Carignan de 100 Ans offers classic aromas and flavors of black raspberries, violets, cassis and hints of minerality. Medium-bodied, elegant and supple, it's still incredibly young and unevolved, and I suspect will benefit from a year or two in bottle.

- Jeb Dunnuck (March, 2017)

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## 2015 Clos du Gravillas Minervois l'Inattendu Blanc

A hidden gem is the 2015 Minervois l'Inattendu Blanc, and it's made from 80% Grenache Blanc and 20% Macabeu aged all in barrels. Possessing medium-bodied richness, integrated acidity, big minerality and clean, classic notes of white peach and crushed rocks, it will shine on the dinner table and keep for 2-3 years. There's just 250 cases produced.

- Jeb Dunnuck (March, 2017)

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**Clos du Gravillas is owned by a young Franco-American couple who moved to Minervois 20 years ago and work organically with minimal Sulphur. *Decanter Magazine* in August of 2017 has named John and Nicole Bojanowsky A Rare Grape Protector due to their dedication of old vine Muscat, Grenache Gris and Carignan. Perched on a plateau with 1,000' of elevation at the entrance of the Parc Naturel of the Haut Languedoc with 9-Hectares of vines.**

**"It's difficult to generalize, but in my experience Minervois produces some of the most voluptuous, sexy and perfumed wines of the Languedoc. This could be due to its warmer climate, and mostly south-facing terroirs...  
Top producers include Clos du Gravillas... "**

**- Jeb Dunnuck, Wine Advocate**

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