



GRENACHE EN COTEAUX

JUTEUX

Pierre Caizergues and Antonin Bonnet met in New York in 2010. Originally from the Languedoc region (Pierre from Carcassonne and Antonin from Montpellier), they were working as ambassadors for leading Rhône Valley producers at the time. Both born into winemaking families, they shared the same dream, which was to make their own wine one day. 10 harvests later, in the spring of 2020, they joined forces to create their first wines in France's Aude (Minervois-Corbières) and Hérault (Terrasses du Larzac) departments. These are wines of character with little or no sulphites - organic wines or from vines undergoing conversion to organic growing - wines that are most often classified as Vin de France because of their single-varietal, low-interventionist nature - to be as faithful as possible to their terroir.

VARIETY: GRENACHE NOIR 100%

Planted on the upper reaches of the Minervois La Livinière appellation (Languedoc Roussillon 1er Cru Classé) in 1981.

TERROIR: This high-altitude wine (407 metres) comes from a semi-mountainous area lying between the Vallée de la Cesse and the Montagne Noire where the vines are rooted in a thick layer of limestone soil. It expresses the ruggedness of our soils, the minerality of our stones and the coolness of our climate.

VINIFICATION: Grapes picked by hand at perfect maturity - complete de-stemming and traditional vinification with gentle extraction (regular pumping over guided by tastings and some rack and return operations). Temperature-controlled fermentation and long maceration lasting 3 weeks. Aged for 6 months in concrete tanks followed by 6 months in bottles before release for sale.

TASTING: In this wine, the Grenache expresses itself with power and length. The nose offers up aromas of liquorice and violets with hints of mint. On the palate, the wine is powerful and juicy, then gives way to a lovely freshness on the mid-palate followed by a lingering finish. The tannins are soft and melted. One can easily imagine this wine being served with soft, tender meat such as filet mignon or steak tartare. It would also pair nicely with grilled lamb.