

DOMAINE LES GRANDES COSTES

Grands Vins du Languedoc

Jean-Christophe Granier *Vigneron Artisan*

South of France - AOC Coteaux du Languedoc et Pic Saint Loup à Vacquières - Corconne - Sauteyrargues

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The wines of our domaine have been selected by the most renowned guides and foremost wine-tasters

Guide Hachette 2004, 2005, 2006, 2007, 2008, 2009, 2010 - Grand Guide des vins Bettane & Desseauve 2008, 2009, 2010 (Prix du Jury des lecteurs) - Guide Hubert Pierre Casamayor 2007, 2008, 2009 (Ténor de l'année Coup de cœur) - Guide du vin 2009, 2010 Gilbert & Gaillard - Classement des vins de la Revue du vin de France 2005, 2006, 2007, 2008 - Guide des meilleurs vins à petits prix 2005, 2008, 2009 - Petit Futé Les 100 + belles routes des vins 2007, 2008 - Wine behind the label 2007, 2008, 2009 (Philip Williamson et David Moore) - Les 500 meilleures bouteilles de l'année 2007 Cuisine et Vins de France Octobre 2007 - Cuisine & Vins de France février-mars 2008 - Prix d'honneur des Jeunes Talents du Vin 2006 - Revue du vin de France Juin 2007, octobre 2007, juin 2008, février 2009 - Guide des vins GaultMillau 2005, 2006, 2007, 2008, 2009 (Coup de Cœur), 2010 (coup de cœur) - Terre de vins Juin 2009.



The style of our wines: *The Domaine Les Grandes Costes* harvests and produces authentic wine-maker's wines, honest and of very high quality. Fine and elegant, our wines are created for those who revel in earthly pleasures. Les Grandes Costes are at first and foremost rare wines. Some blends can be appreciated young, others flourish with the patina of time that some amateurs of fine wines seek.

The wines are complex, fruity and true to their stony northern Languedoc terroir. They have an evident bias towards accuracy and sincerity. There is nothing complicated, old-fashioned or overly sophisticated about our approach to wine. On the contrary. At this time of globalization, quality, origin, terroir, know-how, authenticity and tradition are the key ingredients for the development of magnificent, pleasurable wines, made to be enjoyed and tasted unabashedly.

Our Location : The Domaine Les Grandes Costes is located in the South of France, in the northern Languedoc, in the foothills of the Cevennes where the Pic Saint Loup thrones majestically. More precisely we are located thirty kilometers north of Montpellier and roughly forty kilometers from the Mediterranean Sea. The winery, estate buildings and the vineyards classified as 'Appellation of Origin Coteaux du Languedoc', are located in Vacquières, a small rural village of 400 inhabitants. The other portions of the vineyard, classified 'Appellation Pic Saint Loup' are in the neighboring communes of Sauteyrargues and Corconne.

Terroir and climate :

The vineyards, the sole crop cultivated in the region ever since the eradication of most olive trees by heavy frost in 1956, are embedded in a luminous landscape of scrubland and limestone, and are exposed to the double influences of both a Mediterranean climate and a continental rhodanian climate. Our Vineyards (Grenache, Cinsault, Syrah and Carignan) benefit from this wonderful alchemical conjunction between the local climate, soil and the vines themselves. It is this combination which is referred to as 'terroir'. Apart from technical mastery of the winemaking process, my job as a winemaker is mainly to facilitate this alchemy and enable it to happen. The northern location of the vineyard promotes phenolic ripening of the berries and the development of fine wines, elegant, concentrated, with spicy aromas marked by their natural environment.

The Domaine:

Family-owned since 1868, I took a gamble in 2000, to restore life to the Domaine. Today the surface of the property covers 12 hectares. The vineyards consist of four typical Mediterranean varieties which are Carignan and Cinsault (trimmed in gobelet fashion), Grenache and Syrah (trimmed in cordon de Royat). The vines are between 20 and 50 years old.

Tasks :

- Tillage of the ground.
- Trimming and green harvest in July, if necessary.
- Waiting for optimum phenolic maturity.
- Partial harvest and hand harvesting according to parcels and vintage.
- Traditional fermentation in whole or broken-up harvests.
- Temperature control.
- Pumping-over, délestage, punching of the cap to achieve favorable extraction of tannins
- Yield between 18 hecto/hectare and 37 hecto/hectare
- Developing great wines requires formulating the quintessence of the terroir, expressing the varieties while avoiding excess or caricature. Finding just the right balance requires attention at all times. Everything starts in the vineyard where the choice and quality of the raw substance are essential. Limestone soils with very little clay are the most suitable for making fruity and seductive wines. Limestone soils with a lot of clay (red and brown soils) are reserved for more full-bodied wines. The blending of these wines from different parcels can obtain vats which highly express their personality.

To achieve this, I must make certain choices and observe a few rules:

- The grapes used are exclusively of Mediterranean origin: Cinsault, Carignan, Grenache, Syrah.
- Yields are very limited to avoid unwanted dilution. The more controlled the yields, the better the quality of expression of the terroir.
- Highly reasonable methods of cultivating, respectful of the vine and soil.
- Work performed in the green stages (suckering, pruning, leaf thinning, green harvest) allow a perfect state of health. It is with a healthy, fruity grape that one can produce a sincere and good wine, honest, clean and aromatic.
- The grapes are thinned if necessary prior to manual harvesting.
- For a perfect ripeness of the grapes, especially the pulp, the skin and seeds, and to avoid unwanted plant aromas, one must regularly and rigorously taste the grape berries in addition to conventional methods of maturity control.
- Destalking is also essential to avoid herbaceous notes.
- The wines are made exclusively with indigenous yeasts with few exceptions.
- Brutal ways of extraction which are likely to lead to aggressive and astringent green tannins, are banned.
- No method of winemaking is systematic. The work must suit the grapes for each vintage.
- Frequent tastings are required during the wine-making to detect and prevent sulfurous smells and other odors.
- By maintaining perfect hygiene one can prevent many organoleptic deviations. Wood is only used when the wine is likely to benefit from it.
- To preserve their natural qualities sulphide is added but in extremely light homeopathic doses.
- It is the cold of winter which decants unfiltered or lightly filtered wines. Their expression into bottles keeps them closest to their natural state.

To summarize, the development of authentic, elegant and fruity wines requires a lot of work and discipline. Putting in this effort makes it possible for me to offer wine-lovers the luxury and excellence of authentic wines vinified by a true vigneron.

The Grandes Costes Creed: Passion and Pleasure.

Your interest as a purchaser of wine is purely in finding a genuine product of terroir and pleasure. A cultural product that does not disassociate itself from the soil of the winemaker. The wines of the Domaine «Les Grandes Costes» belong to the family of wines from the «old world». They come from the Mediterranean tradition of small family farms and farmer's wines. These subtle, tailor-made wines, have a «substance» and a cheerful, pleasant «soul». You simply must discover and share the wonderful nature which inhabits each of our vintages.



Whether you are a wine lover or not, knowledgeable or not, you enjoy pleasurable moments. This pleasure and the stimulation of all the senses, so particular to the Grandes Costes wines, lies in: taste, smell, color, texture, balance, its history, the place where it was 'born', and the winemaker who assisted at the 'birth'...

Your pleasure is magnified when you enjoy these wines together with a splendid meal which will create the perfect harmony (the blue note of the table) or when you share it with good friends and welcome guests (the blue note of life). This allows the wines of the Les Grandes Costes to achieve their ultimate goal: beyond pleasure, to make you feel good. Ultimately, you are free to see whether or not your sometimes ineffable pleasure is made possible by the ideas and requirements that I, as a winemaker, pursue in my work. It is my pride and my secret reward to hear you say about my wines: «Ah! That was good! We truly enjoyed ourselves ! ». To hear from you or to see you return with a smile on your face.

The purpose of wine is to give you pleasure, and furthermore, to gives you happiness.

«It is not the wine you taste, it is it's secrets.» (Salvador Dali).

Abstract:

The domaine, a 12 hectares property, is based in Vacquières to the north-east of the Pic Saint Loup in Languedoc, South of France. 'Les Grandes Costes' adheres to the finest traditions of Mediterranean family wineries. Faithful to their stony terroir, these well-bred wines are subtle and aromatic, tailor-made for all true lovers of earthly delights. They are bespoke wines. In coming to visit me, it is not merely a wine you are about to taste, you will be tasting its secrets: sincerity, harmony, pleasure. In these days of globalization, origin, savoir-faire and authenticity are the foremost ingredients in the making of great and magnificent contemporary wines. Known to a select few, these wines are created to be tasted and enjoyed with pleasure and without restraint. I sincerely hope that you will derive as much pleasure from this bottle as I had making this wine for you.

MUSARDISES ROSE

Le Vin Plaisir - Cuvée Premium

Vin Rosé AOC Coteaux du Languedoc Pic Saint Loup
Millésime 2009

The Style :



Pleasing wine : Rich and Aromatic.

The rosé «Musardises» wine is a delicious «gastronomical» wine. A spring and summer wine, dainty, full, fruity, with good vinosity, brilliant, created to be enjoyed with a sunny and lightly spicy cuisine. It may also be enjoyed as an aperitif on a summer evening when the time to enjoy life has arrived. The perfect wine to meander as you wish and with whom you please ... For fans of imposing rosés.

The Terroir : Limestone, clay, gravel - Villages of Corconne and Sauteyrargues.

Climate : Mediterranean subjected to soft continental influences.
Pedoclimatic zone of the Pic Saint Loup.

The Grapes : Cinsault, Syrah.

The Harvest : 50% mechanical - 50% by hand.

The Vinification : Blend of pressed and bled juice. Maximum fermentation temperature of 22 ° C.
Aged on lees.

Maturing : 6 months in vats after the end of vinification.

Yields : 35 hl / ha.

Tasting Notes :

The Rosé des Grandes Costes is a wine with a coral or clear strawberry heart robe. The aromas are complex and original, bitter almond, raspberry, blackcurrant, strawberry, pepper, fennel, anise notes, under light wood. A long palate, vinous, mineral, balanced, fading slowly to leave a feeling of freshness.

Service : 12-14 ° C - No special preparation - serve directly into the glass.

Aging Potential : Ready to drink. Can be kept 2 to 3 years.

Dishes :

Barbecue, raw vegetables, nicoise salad, mozzarella salad, chick peas, lentil salad, asparagus vinaigrette, tomato soup, fried vegetables, tabbouleh, anchoïade, paella, risotto with mussels, grilled meats, poultry, grilled mullet, grilled cuttlefish, mussels with curry, oriental cooking, tagine, seafood salad, leek pie, sausages, fresh fruit salads

Packaging : White carton of 6 horizontal bottles.

Bottle : Half-white glass Burgundian tradition 75cl bottle.

Cork : Technical cork.

MUSARDISES ROUGE

Le Vin Gourmand - Cuvée Premium

AOC Coteaux du Languedoc

Millésime 2008 et 2009

The Style :



Gourmand Wine: Expressive and full of flavor.

The red «Musardises» cuvée is fresh, full and ripe. Its base Cinsault makes it a bright, vivid and fruity 'gourmand' wine. Its fresh, delicious and delicate frame makes this an excellent introduction to wines with character. It can also be considered as a 'thirsty wine' which inspires as the same wonderful mood as the azure of the Languedoc itself. A good bottle to open with your feet up and between very good friends. To be enjoyed from spring to fall. For bon vivants who enjoy life's pleasures.

The Terroir : Limestone, clay, gravel - Villages of Vacquières and Corconne.

Climate : Mediterranean subjected to soft continental influences. Pedoclimatic zone of the Pic Saint Loup.

The Grapes : Cinsault 70% - 15% Grenache - Syrah 10% - 5% Carignan.

The Harvest : 50% mechanical - 50% by hand.

The Vinification :

Traditional vinification for Cinsault, Carignan, Grenache and Syrah. Maceration of 10 days to 5 weeks depending on the variety and vintage. End of malolactic fermentation (MLF) at the end of vinification. Not kept in wood to preserve the natural expression of the grape.

Maturing : 6 months in vats after the end of vinification.

Yields : 35 hl / ha

Tasting Notes :

Garnet in color, elegant nose of strawberry, cherry, ample palate bright with red fruit, a cheerful, fresh and buoyant finish.

Service : 14-16 °C - No special preparation - serve directly into the glass.

Aging Potential : Ready to drink. Can be kept 3 to 4 years.

Dishes :

Barbecue, raw vegetables, salad nicoise salad, gizzards, fried vegetables, prawns, tabbouleh, paella, tapas, risotto with mussels, grilled, meat, poultry, lamb, Bolognese sauce, pèlardons, foie gras, modern cuisine, fresh fruit salads

Packaging : White carton of 6 horizontal bottles.

Bottle : Tan Glass Burgundian tradition 75cl bottle.

Cork : Technical cork.

LA SARABANDE

Le Vin Singulier - Cuvée Super Premium

Vin Rouge AOC Coteaux du Languedoc

Millésime 2007 et 2008

The Style :



A very unique wine, Wild and languorous. Raised in vats without the use of wood for over 20 months, the wine is perfect for exploring the expression and the work of the Domaine Les Grandes Costes. The cuvée «La Sarabande» is a blend of all plots and all grape varieties of the Domaine. La Sarabande, perhaps like the dance which gives it its name, is solemn, slow and full of intimate grace. But it can also be lively, sensual and full of unbridled playfulness. La Sarabande embodies the spirit of the local Domaine. Its originality lies in its «home-made patina,» a rather rare technique, made only in vats to preserve the natural grape. To be enjoyed in spring, autumn and winter. For wine amateurs attached to the discovery and authenticity of the terroir.

The Terroir : Limestone, clay, gravel - Villages of Vacquières, Corconne and Sauteyrargues.

Climate : Mediterranean subjected to soft continental influences. Pedoclimatic zone of the Pic Saint Loup.

The Grapes : Cinsault (25%), Grenache (26%), Carignan (19%), Syrah (30%).

The Harvest : 50% mechanical - 50% by hand.

The Vinification :

Traditional vinification with initial cold maceration for Carignan, Cinsault, Grenache and Syrah. Maceration for 3 to 5 weeks. End of malolactic fermentation (MLF) at the end of vinification. Not placed in wooden casks to preserve the natural grape.

Maturing : 20 months in vats after the end of vinification.

Yields : 32 hl / ha.

Tasting notes :

Toasty, red fruit and black cherry, spices, violets and underbrush. Balanced, round and mineral palate, dense and richly textured ends with a lingering gourmand finish.

Service : 16-18 ° C - Ideally to be decanted into a carafe at least 1 hour before serving.

Aging Potential : Ready to drink. Can be kept 6 to 7 years or more.

Dishes :

Stuffed vegetables, meats, omelet with mushrooms, scrambled eggs, stewed pork, roast pork, black pudding with apples, chitterlings, fricassée, duck, rabbit in mustard sauce, grilled red meat or sauce, veal sweetbreads with olives and saffron stew, terrine of chicken liver, meatballs, grilled meats, couscous, pasta with butter, camembert, brie, chaource (soft cheese with flowery crust) ...

Packaging : White carton of 6 horizontal bottles.

Bottle : Tan Glass Burgundian tradition 75cl bottle.

Cork : Guaranteed 0 cork taste.

«LES GRANDES COSTES »

Le Vin de Prestige - Cuvée Super Premium

Vin Rouge AOC Coteaux du Languedoc - Pic Saint Loup

Millésime 2006 - 2007 - 2008

Style :



Luxurious Wine. Harmonious and powerful.

“Les Grandes Costes” is the prestige vintage of the estate. It is the most complete expression of our art: vinified from the finest hand-picked substance, issued in very limited yields, matured in our cellars for twelve to sixteen months depending on the vintage.

The Mediterranean sun, the limestone soil and surrounding ‘garrigue’ scrubland give this wine length and mildness. A great wine to be enjoyed with great meals and at excellent restaurants. Delicious in spring, autumn and winter. For the distinguished wine enthusiast, expressive and elegant.

The Terroir : Limestone, clay, gravel - Villages of Corconne and Vacquières.

Climate : Mediterranean subjected to soft continental influences. Pedoclimatic zone of the Pic Saint Loup.

The Grapes : Syrah 75% Grenache 25%.

The Harvest : Manual in boxes of 10 kgs and sorted according to parcel.

Vinification :

The grapes are de-stemmed and stomped. Initial cold maceration for 48 hours to 72 hours. Then traditional maceration of 3 to 6 weeks, assembly, load shedding, punching of the cap, treading depending on the vintage. Maximum fermentation temperature of 30 °C.

Maturing :

16 months aging in new French oak barrels combined with different heatings for 50% of the volume of the cuvée. Vat for the remaining 50%.

Yields : 28 hl / ha.

Tasting notes :

Colorful wine, complex spicy nose, smoky, balsamic notes, cassis, underbrush, truffle, black fruit, raspberry, violet, subtly minty palate, fused, fleshy, balanced and structured with dense and velvety tannins, great persistence. Fresh finish.

Service : 16-18 °C - Ideally to be decanted into a carafe at least 1-2 hours before serving.

Aging Potential : Can be kept 8 to 10 years.

Dishes :

Sausages, pies, grilled red meat or in sauce, lamb, pork, couscous, chicken pot stew, veal shank braised in cider, braised quail stuffed with dried fruit, stewed chicken in red wine with mushrooms, foie gras ...

Packaging : white carton of 6 horizontal bottles.

Bottle : Antique Glass Bottle Burgundian tradition 75cl.

Cork : Natural liege.

« LES 7 RANGEES »
Le Vin Exceptionnel - Cuvée ICÔNE
Vin Rouge AOC Coteaux du Languedoc
Millésime 2006

Style:



Outstanding Wine: Deep and Elegant. As its name suggests, the cuvee "Les 7 Rangées" is rare. It is limited to an edition of 2 500 bottles. This flagship cuvée is the «cream of the crop» selection of Les Grandes Costes : a pure and magical expression of a great vintage. This unexpected alchemical coincidence is only repeated at the whim of nature. To date, only the years 2003 and 2006 have allowed its development. To be enjoyed in private, with old friends, as a couple or even, and why not?, exceptionally all by oneself. A real gem! For connoisseurs and lovers of rare pleasures.

The Terroir : Clay-limestone gravel - Vacquières.

Climate : Mediterranean subjected to soft continental influences. Pedoclimatic zone of the Pic Saint Loup.

The Grapes : Syrah 30% Grenache 70%.

The Harvest : Manual in boxes of 10 kgs and sorted in the parcel.

Vinification : The grapes are de-stemmed and stomped. Initial cold maceration for 48 hours to 72 hours and then traditional macerating 3 to 5 weeks, assembly, load shedding, punching of the cap, treading depending on the vintage. Maximal fermentation temperature 30 ° C.

Maturing : 100% new French oak casks, medium heating and medium and high temperature heating - 24 months. Maturation in the bottle for 1 year.

Yields : 18 hl / ha.

Tasting notes : Complex nose. Successive waves of attack, a rich wine, sweet, spicy and silky tannins the grapes harvested for the purpose of perfect maturity and freshness, balance and depth. A very exceptional wine of great expression and elegance with an endless finish.

Service : 16-18 ° C - Ideally to be decanted into a carafe at least 2 hours before serving.

Aging Potential : 10 + years.

Dishes : Sausages, pies, grilled red meat or in sauce, lamb, pork, lamb, couscous, boiled chicken, veal shank braised in cider, braised quail stuffed with dried fruit, stewed chicken in red wine with mushrooms...

Packaging : white carton of 6 horizontal bottles.
Bottle : Burgundy Antique Dead Tradition 75cl

Cork : Natural liege

THERE IS BUZZ ABOUT US !

to read these articles in their entirety please visit our site at: www.grandes-costes.com

COUP DE COEUR GUIDE GAULTMILLAU 2009 - Classed as a remarkable Domaine: «... Here it is no longer about wine, it's about happiness. The 2006 is delicious, with beautiful substance without undue concentration a good maturity and a touch of warmth. Musardises vintage 2007 is pure grenadine and blueberry juice, more crisp than the 2006. The 2005 are themselves equal also: rich, dense but extremely fruity and gourmand. «

Le Guide Hachette des Vins 2009 : La Sarabande 2005. «The 2005 made in almost equal parts of Syrah, Grenache, Cinsault and Carignan was kept for sixteen months in the cellar to preserve the natural expression of the grape. It was a success if one judges by the nose marked by aromas of currant and raspberry, accented with a hint of spice and bay leaves. Soft and fresh gourmand on the palate it paints a picture of a fun wine to drink right away. «

Guide Hachette des Vins 2008: Grandes Costes 2004** (remarkable wine). «This Domaine, located on the edge of Pic Saint Loup, produces fun wines, fruity and faithful to the stony soils. The Syrah and Grenache, characteristic to the region, gave birth to a Coteaux du Languedoc of a sustained hue, with a complex nose of black olive, spice, smoke and underbrush. The dense but velvety tannins underscore the substance with a welcome freshness in the end. «

La Revue du Vin de France in June 2008 - All the wines of vintage 2007 wines between 17.5 and 15/20 «Musardises 2007 Fruity and slender, affable, cheerful character and gourmand. Sarabande is denser, deeper, but also very honest in taste.”

Cuisine et Vins de France September-October 2007 Out Series - The 500 best bottles of the Year: Grandes Costes 2004 17/20 «Get ready for a delight with this jolly southern wine, the strength of the Languedoc. And what the new winemaker Jean-Christophe Granier proves with this red shiraz grenache of the same name as the Domaine while maintaining sincerity, freshness and purity. It can be drunk like milk! One finds the same spirit in another of his reds, the Musardises, well marked by the Cinsault, with nice notes of fresh thyme punctuated by red fruit. «

Le grand Guide des vins de France 2009 – BETTANE & DESSEAUVE : «The Musardises range of wines is a model of fun wines with its crunchy fruitiness. Les Grandes Costes ... offers a refined version of the Coteaux du Languedoc. The Domaine is on a good track and has proven its consistency. «

The village of Vacquières





Bottled at the Domaine



After the harvest, some rest...



The Syrah cepage

Les Meilleurs vins de France 2008 – Guide de La revue du vin de France : «... On the Domaine of his childhood in Vacquières, close to the Pic Saint-Loup, this solitary self-taught winemaker reconstructed his vineyard and built a range of key sincere and whole wines, ..., which are increasingly seductive vintage after vintage. »

Cuisine et Vins de France Février-Mars 2008 : «You must have these reds in reserve and open for friends who pass by unexpectedly or simply for your own pleasure ... The Sarabande Coteaux du Languedoc 2005 ... A gourmand cavalcade with a racket of thunder with its string of varietals, Syrah, Grenache, Cinsault and Carignan, a natural expression of classic Languedoc revisited and corrected by one hell of a wine. Round, without angles ... with this red, one walks on velvet and the finish ends in a bath of freshness, it goes with everything, and for every day. »

Guide des Vins Gilbert & Gaillard 2009 : « **Les Grandes Costes 2005 :** A deep garnet robe with grenat reflections. Nose, woody-vanilla on a background of red fruit and black fruit. Soft palate with melting tannins. Superb marriage of wood, fruity flavors and spices. The length and breadth meet for a great finish. A very nice wine.»

La Tribune 17 août 2009 : 7 rangées 2006 «Oh my, Taste it and tell me what you think! ... »

«**Terre de Vins Juin 2009 :** «**Sélection Cinsault**» **Musardises 2008:** «70% Cinsault and a few pinches of Grenache, Syrah and Carignan for the Coteaux du Languedoc Les Musardises 2008, mature, honest and fresh, more concentrated than the average and should therefore be served chilled to enjoy the scents of cherry liqueur, nut brandy, quince pate, pepper, cocoa and menthol. »

Guide des Vins Gilbert & Gaillard 2010 : Wine Guide Gilbert & Gaillard 2010:

Les 7 Rangées 2006 : Ranked 2nd ex-aequo wine Coteaux du Languedoc . Robe in a deep garnet color. Nose of ripe fruit, toasted wood background. Palate soft and fleshy with ample substance, which seduces with its balance and richness of its flavors. A great wine silky and very accessible.

Grandes Costes 2006 : Ranked 3rd ex-aequo wine Coteaux du Languedoc Profound robe with aspects of youth. Nose marked by fine woods and vanilla flavors on a background of ripe fruit. A big palate, meaty, still dominated by wood. A finish of zan and fruit. Good potential.

Grandes Costes 2005 : A supportive yet still young robe. Fine nose of ripe black fruit on wood background. A melting palate, flexible, seductive with its ample substance, its sap and expressive fruit. A nice freshness altogether. A charmer from the Languedoc.

La Sarabande 2006 : Nice strong color. Nose of ripe fruit and spices. A palate of substance and sap. Good overall balance. Beautiful combination of ripe fruit and spices. A Success.

Musardises 2007 : Beautiful color with purple highlights. Intense nose, spicy, garrigue scrubland and ripe fruit (cherry, plum). On the palate a lovely flavor typical of the Languedoc. Ample substance, expressive aromas, and enveloping finish. A fine wine in the making.

COUP DE CŒUR TENOR DE L'ANNEE Guide Hubert 2009

Pierre Casamayor : 7 Rangées 2006 : 5 verres « La Grande Classe » : Beautiful complex nose with black fruit, cocoa, sweet spices, hints of smoke. The palate is deep, soft and velvety with a fruitiness nicely balanced by freshness, bold and aromatic tannins. Beautiful wine with character.

Grandes Costes 2006 : 4.5 verres «Race, elegance and expression» A smoky nose, candied cassis, notes of liquorice, mint. The palate has depth and substantive substance, smooth and aromatic, powerful tannins, spicy and peppery. Beautiful wine also for storage.

Sarabande 2006 : 3.5 verres «A personalized wine with concentration and style»: A nose of garrigue, spices, roasted red fruits. The palate is soft, aromatic with soft tannins.

Guide Hachette 2010 : Les 7 rangées 2006 « On a dark red robe and dense, fragrant spices, rosemary, violet and red fruit. The jury liked its beautiful substance on the palate, the texture of its tannins and fresh finish combines with soft impressions. This wine will continue to assert itself, certainly within two years. «This wine is a big success ».

LAUREAT DU PRIX DES LECTEURS - Guide Le grand Guide des vins de France 2010 PRIZE BETTANE & DESSEAUVÉ: Very good wines representative of the quality of its origin.

Grandes Costes 2006 : «Lovely wine with ripe fruit nose and a character close to that of Pic St.-Loups ...»

Grandes Costes 2005 : «this wine is silky, with a handsome volume is a worthy successor to the 2004. It offers refinement and elegance around jammy, very ripe notes ... »

Sarabande 2007 : «Instant Happiness» : «Deep red black berries. To be opened for immediate pleasure.»

7 rangées 2006 : «Powerful, structured, full and dense, elegant, very mature without forgetting freshness.»

Musardises 2008 : «Instant Happiness» «Fruity, charming, easy drinking, in the spirit of the 2007 with a little extra structure. No astringent tannins to disturb the immediate pleasure. »

COUP DE CŒUR GAULTMILLAU GUIDE 2010 - Classé domaine remarquable :

«... Here it is no longer about wine, it's about happiness. The vintage Les Grandes Costes is the most complete, powerful and dense, with lovely warm expressions of tapenade, smoke and blackcurrant in 2005. Followed by the 7 Rangées vintage which is less powerful but more pulpy. The Sarabande is crisp with an even mineral finish. The Musardises is delectable and tart to round off the dance. The rosé table wine is impressive in its richness and sweetness. «

Wine Behind the Label 2009, D. Moore et P. Moore and P. Williamson:

"Jean-Christophe Granier's small 12 hectares property is based at Vacquières to the north-east of Pic Saint Loup on the northern slopes of the vast Coteaux du Languedoc AC...His top reds are indeed impressive examples of the appellation..."



The Grenache cepage