Famille Gras





CÔTES DU RHÔNE

LES VIEILLES VIGNES CÔTES-DU-RHÔNE

THE HISTORY : The Gras family, from 1874 to the present day, means the men and women who shaped a vineyard, passed on a land, ensured skills would endure and nurtured a love for this place and this countryside at the foot of the Dentelles de Montmirail. Over six generations this family, which owns the Domaine Santa Duc, has forged close relationships and friendships with winegrowers who had the same approach to working the vines but, at some point or another, no longer wished to bottle their own wines. These experts in southern Rhone Valley terroirs fashioned the Famille Gras range with the same rigorous standards and the same skills, stamping it with their identity. RESPECT is the watchword guiding every decision. These southern Rhone wines are authentic and rich in flavour, combining the family's characteristic touch of finesse with the power that we expect from this region. Their origins are diverse - Rasteau, Côtesdu-Rhône and IGP Vaucluse - and the terroirs and the parcels are all different, but the philosophy remains the same: an emphasis on organic farming, winemaking methods that are as natural as possible and selections from the coolest terroirs of the region. Thus the pleasure last longer for all, and the Gras family is able to continue making wines that the previous generations liked to drink, in the shade of a leafy pergola.

THE WINE : Blend of old vines planted in several cool areas of the southern Côtes-du-Rhône. Each soil origin: Sands, Marls and Red Clays contributes to the overall picture.

GRAPE VARIETIES : Grenache, Syrah, Mourvèdre, Cinsault, Counoise and Carignan.

AGEING : Ripening monitoring and grape tastings guide the date of the harvest. The grapes are sorted and destemmed when they arrive in the cellar. Fermentation takes place in stainless steel tanks. Pumping over and punching down allow a smooth extraction. After devatting and malolactic fermentation, the wines are racked into stainless steel tanks to be aged there, enhancing fruit and aromatic freshness.

PERSONALITY : This medium-bodied wine offers a beautiful aromatic freshness with notes of black fruits and kirsch, pepper and garrigue, embellished with some notes of tobacco leaf. This wine can be drunk during its first 2-3 years.